

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>I-5 Cafe</u>		Inspection Date: <u>2/8/17</u>	
Address: <u>1165 Hoff Way #101, Orland, CA 95963</u>		Reinspection Date (on or after): <u>2/15/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Frank Ferreira</u>	Phone No.: <u>865-3000</u>	Inspection Time: <u>3:20pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Debbie Melville</u>		Certificate Expiration Date: <u>2/28/21</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (See reverse side of sheet for summary)			

In = In compliance			N/A = Not Applicable			N/O = Not Observed			Maj = Major violation			Out = Items not in compliance			COS = Corrected On Site					
Critical Risk Factors for Disease									Maj	Out	COS									
In			1.	Demonstration of knowledge									24.	Person in charge present and performs duties						
In			2.	Communicable disease restrictions									25.	Personal cleanliness and hair restraints						
In	N/O		3.	Discharge of eyes, nose, mouth									26.	Approved thawing methods used						
In	N/O		4.	Eating, tasting, drinking, tobacco use									27.	Food separated and protected						
In	N/O		5.	Hands clean & properly washed, glove use									28.	Washing fruits and vegetables						
In			6.	Handwashing facilities available									29.	Toxic substances properly identified, stored and used						
In	N/A	N/O	7.	Proper hot and cold food holding temps									30.	Food storage, 31. Self service, 32. Labeled						
In	N/A		8.	Time as a public health control, records						X		X	33.	Nonfood contact surfaces clean						
In	N/A	N/O	9.	Proper cooling methods									34.	Warewashing facilities maintained, test strips						
In	N/A	N/O	10.	Proper cooking time and temps									35.	Equipment, utensils, approved, clean good repair						
In	N/A	N/O	11.	Reheating temperature for hot holding									36.	Equipment, utensils and linens, storage and use						
In	N/A	N/O	12.	Returned and reserve of food									37.	Vending Machines						
In			13.	Food safe and unadulterated									38.	Adequate ventilation and lighting						
In	N/A	N/O	14.	Food contact surfaces clean and sanitized									39.	Thermometers provided and accurate						
In			15.	Food from approved source									40.	Wiping cloths properly used and stored						
In	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs									41.	Plumbing, proper backflow prevention						
In	N/A	N/O	18.	Compliance with HACCP plan									42.	Garbage properly disposed; facilities maintained						
In	N/A	N/O	19.	Advisory for raw/undercooked food									43.	Toilet facilities supplied, properly constructed, clean						
In	N/A		20.	Health care/ School prohibited food									44.	Premises clean, vermin proof; personal items separate						
In			21.	Hot & cold water. Temp: <u>132</u> °F									45.	Floors, walls and ceilings maintained and clean						
In			22.	Wastewater properly disposed									46.	No unapproved living or sleeping quarters						
In			23.	No rodents, insects, birds, animals									47.	Signs posted; Permit & inspection report available						
													48.	Plan Review Required						

No PHF []					
°F	Food	Location	°F	Food	Location
165	Chicken	Just off of grill	39	Potatoes	Walk in cooler
142	Sausage Gravy	Steam Table	45	Vegetables Cut envelope	Top portion of servers Left Prep cooler
49- 50	Roast Beef, Turkey, ham	Top portion of left cooks' Prep cooler	41	Sour cream	1-down upright cooler in server station
41	Chicken	Bottom portion of left cooks' Prep cooler	63	Whipped Butter	Server Station
Comments:			155	Vegetable Beef soup	Left Soup well
41	Cubed Ham	Top portion of right cooks' prep cooler	141	Cream Broccoli soup	Right Soup Well
59	Poiled EGGS	Bottom portion of right cooks' prep cooler	32	Milk	Prep cooler in ice cream area
40	Turkey	Walk in cooler			
42	Cream Frosting	Bakery Back room upright cooler			

Received By: Courtney K REHS: John H. Wells

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Continuation Sheet

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Comments:

Critical Violation:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
Measured:

a) Left Cooks' Prep Cooler (Top) - Roast Beef at 50°F, turkey at 49°F, and Ham at 49°F.

b) Right Cooks' Prep Cooler (Bottom) - Pooled eggs at 59°F (discarded 1 lb).

c) Left Server Station Prep Cooler (top) - cut cantelope at 48°F.

d) Server Station - an ice - whipped butter at 53°F (returned to cooler).

Other Violations

32) Properly label dessert cake & cookies for sale at front counter with following:

- Common name of food item
- Facility Name
- Facility City/State
- Ingredients list (most to least)
- Net weight of contents

35) Repair/adjust prep coolers to hold food at/below 41°F.

a) Left cooks' prep cooler - ambient air 47°F / Food 49°-50°F.

b) Left servers' prep cooler - ambient air 51°F / Food 45°F.

40) Store wet wiping towels in sanitizer when not in use.

Received By:

Courtney [Signature]

REHS:

John H. Wells