

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>The Maple Garden</u>		Inspection Date: <u>2/26/15</u>	
Address: <u>729 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>3/5/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Wei Quan Mai</u>	Phone No.: <u>865-1838</u>	Inspection Time: <u>1:45 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Wei Quan Mai</u>		Certificate Expiration Date: <u>8/5/15</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 CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (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									24. Person in charge present and performs duties			
In									25. Personal cleanliness and hair restraints	X	X	
In	N/O								26. Approved thawing methods used			
In	N/O								27. Food separated and protected			
In	N/O								28. Washing fruits and vegetables			
In									29. Toxic substances properly identified, stored and used			
In	N/A	N/O				X		X	30. Food storage, 31. Self service, 32. Labeled			
In	N/A								33. Nonfood contact surfaces clean			
In	N/A	N/O					X		34. Warewashing facilities maintained, test strips			
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O							36. Equipment, utensils and linens, storage and use			
In	N/A	N/O							37. Vending Machines			
In							X		38. Adequate ventilation and lighting			
In	N/A	N/O							39. Thermometers provided and accurate			
In	N/A	N/O							40. Wiping cloths properly used and stored			
In	N/A	N/O							41. Plumbing, proper backflow prevention	X		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained			
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean			
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate			
In									45. Floors, walls and ceilings maintained and clean			
In									46. No unapproved living or sleeping quarters			
In									47. Signs posted; Permit & inspection report available			
In									48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
41	Chicken	Top part of Prep cooler	48	Held in Fried chicken	Held in 1-D cooler
145	Rice	Rice Warmer	84	Sweet & sour chicken	out of room temp prior
45	Chicken	Cooling 12 hours in 1-D cooler	41	Beef	Held at room temp in stove
41	Ham	1-D cooler			Walk in

Comments:
Critical Violation

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

a) Sweet & sour chicken at 84°F held at room temperature. (Discarded 1/4 lb)

b) Breaded chicken at 48°F in 1-D cooler. Operator took chicken out of cooler to portion & left out for short time

Received By: XMM REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

Other Violations

- 3) Cool potentially hazardous foods from 135°F to 41°F within 6 hours. Observed chicken in 1-door cooler at 45°F after ~~2~~ 12 ~~hours~~ hours. Chicken was in a thin layer, so likely got to 45°F in a timely manner.
- 13) Cease storing raw chicken immediately adjacent to cooked chicken in walk-in.
- 25) Require cook to wear hat when preparing food (immediately corrected).
- 41) Cut drain pipes at floor sink beneath 3-compartment sink so pipe is at ~~best~~ least 1" above rim.

Received By: <u>X Wei</u>	REHS: <u>John H. Wells</u>
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