

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>Farwood Bar & Grill</u>		Inspection Date: <u>8/14/15</u>	
Address: <u>705 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/19/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>James E. Leighann Bugedy</u>	Phone No.: <u>865-9900</u>	Inspection Time: <u>11:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Carmen Flores (+2 others)</u>		Certificate Expiration Date: <u>4/18/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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							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		X		X						28.	Washing fruits and vegetables		
In			6.	Handwashing facilities available			X	X						29.	Toxic substances properly identified, stored and used		
In	N/A	N/O	7.	Proper hot and cold food holding temps		X		X						30.	Food storage, 31. Self service, 32. Labeled	X	X
In	N/A		8.	Time as a public health control, records										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	X	
In	N/A	N/O	11.	Reheating temperature for hot holding										36.	Equipment, utensils and linens, storage and use	X	
In	N/A	N/O	12.	Returned and reservice of food										37.	Vending Machines		
In			13.	Food safe and unadulterated		X		X						38.	Adequate ventilation and lighting		
In	N/A	N/O	14.	Food contact surfaces clean and sanitized		X		X						39.	Thermometers provided and accurate		
In			15.	Food from approved source										40.	Wiping cloths properly used and stored	X	X
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>135</u> °F										45.	Floors, walls and ceilings maintained and clean	X	
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
42	Beef	on counter - just received shipment	125	Butter & Butter mix	off stove ~ 1 hour - allowed reheat
165	Rice pilaf	Cooling ~ 30 minutes on counter	133	Clam chowder	Cooling ~ 30 minutes in ice bath.
35	Hard Boiled Egg	Cook's right side prep cooler	38	Ground Beef	walk in cooler
40	Hamburgers Patty	Cook's left side prep cooler	136	Clam chowder	3-Bed warmer
Comments:		Steam Table	48	Ranch Dressing	server's Prep cooler & salad cooler
155	Andrus		42	Half & Half (ambient)	Dessert cooler
141	Mashed Potatoes	Hot Drawer - Cook's line			

* Critical Violations

5) Require employees to wash hands ~~after~~ ^{before} switching from cleaning dirty utensils ~~to~~ ^{before} handling clean utensils.

* Recommendation - install wall mounted soap & towels at dishwasher station 3-compartment sink for employee use.

Received By: [Signature] REHS: John H. Wells

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Owner/Permitee: <u>James E. Leigh Ann Byerly</u>	

Comments:

* Critical Violations (Continued)

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

a) Garlic in butter mix adjacent to grill at 125°F. Had been off heat for 30-60 minutes - allowed to heat to 155°F.

b) Ranch dressing at 48°F in server station prep cooler.

c) Vodka infused watermelon held at room temperature. Operator voluntarily disposed of ~ 350ml vodka & 1lb of watermelon. Will consult with Food Technical Advisory Committee to assess safety of vodka & melon infusions.

14) Clean and sanitize ^{utensil sink} ~~utensil sink~~ prior to using sink for food preparation. Observed lettuce preparation on dirty 3-compartment sink. No lettuce observed directly contacting sink/sideboard - allow operator to clean & sanitize sink and resume preparation.

* Other Violations

2) Provide towels at bar handwash sink (immediately corrected)

3) Cease cooling/storing ready-to-eat foods where they can be contaminated by raw meats. Observed rice pilaf cooling adjacent to raw beef on prep table.

13) Eliminate the 4+ flies from facility.

10) Cease storing food (meat) on walking floor - Store at least 5" above floor (immediately corrected)

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Comments:
Other Violations (continued)

35a) Repair condenser leak in walk-in freezer that is dripping & freezing onto utensils & food packages beneath.

35b) Repair/adjust servers' prep cooler so it holds food at/below 41°F. Cooler measured 50°F / Food 48°F.

38a) Chain/secure all CO₂ canisters to a solid surface.

36a) Provide scoops with handles for bulk foods. Observed a cup used to scoop bulk sugar.

40) Store towels in sanitizer when not in use. (Immediately corrected)

45) Clean floor sink beneath server station soda machine.

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