

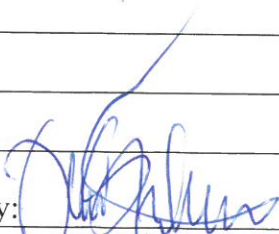
FOOD FACILITY INSPECTION REPORT

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>Farwood Bar & Grill</u> | | Inspection Date: <u>8/4/16</u> | |
| Address: <u>705 Fifth St, Orland, CA 95963</u> | | Reinspection Date (on or after): <u>8/15/16</u> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permitee: <u>James & Leigh Ann Buerly</u> | Phone No.: <u>855-9900</u> | Inspection Time: <u>3:20pm</u> | Permit Exp. Date: |
| Certified Food Handler: <u>Carmen Flores (+ 2 others)</u> | | Certificate Expiration Date: <u>4/15/20</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 | 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 | X | | X | 30. Food storage, 31. Self service, 32. Labeled | 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 reserve of food | | | | 37. Vending Machines | | |
| In | N/A | N/O | 13. Food safe and unadulterated | X | | X | 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>121</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 | | X | | 47. Signs posted; Permit & inspection report available | | |
| | | | | | | | 48. Plan Review Required | | |

| No PHF [] | | | | | |
|--|------------------------|---------------------------|----------------------------|-----------------------------|-----------------------|
| °F | Food | Location | °F | Food | Location |
| 46 | Pork | Right Cooks' Prep Coolers | 45-49 | Steak, Chicken, Ground Beef | Cold Drawers |
| 45 | Cheese | Walk-in Cooler | 54 | Filet Mignon | " " |
| 49 | Alfredo Sauce | Left Cooks' Prep Coolers | 53 | Rib Eye | " " |
| 49 | Tortellini & spaghetti | " " | 53 | New York Steak | " " |
| Comments: | | | 54 | Chicken | " " |
| 55 | Prawns | " " | 50 | Ranch | Servers' Prep Coolers |
| 53 | Sausage | " " | 50 | Cut Tomato | " " |
| 139 | Rice | Steam Table | 41 | Whipped Cream | Dessert Coolers |
| 138 | cream of Zucchini Soup | 3-Bed Washers | | | |
| | | | | | |
| Received By:  | | | REHS: <u>John H. Wells</u> | | |

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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| | |
|--|-----------------------------------|
| Name of Facility/ DBA: <u>Farwood Bar & Grill</u> | Inspection Date: <u>8/4/16</u> |
| Address: <u>705 Fifth St, Orland, CA 95963</u> | |
| Owner/Permittee: <u>James E. LeighAnn Beverly</u> | |
| Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode")</u> ; Beginning with section 113700, California Health and Safety Code | |

Comments:

Critical Violations

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:
 - a) In Left Cook's Prep Cooler - Prawns at 55°F (disposed of 4 lbs) sausage at 53°F (disposed of 6 lbs), Alfredo sauce/Pettuccini/Speghetti at 49°F.
 - b) In Cold Drawers - Fillet Mignon at 54 (disposed of 4 lbs), Rib Eye Steak at 53°F (disposed of 10 lbs), New York Steak at 53°F (disposed of 12 lbs), Chicken at 54°F (disposed of 10 lbs), and several other meats at 45°F to 49°F (all moved to walk-in cooler).
 - c) In Right Cook's Prep Cooler - Pork at 45°F, Cubed Chicken at 45°F.
 - d) In walk-in Cooler - cheese at 45°F.
- 3) Prevent fly contamination of sweet liquors. Observed a fly in blackberry brandy bottle (disposed of 300 ml).

Other Violations

- 3) Cease storing food containers (Pepper & creme) on dirty sideboard of 3-compartment sink.
- 13) Eliminate the 6+ flies from the kitchen.
- 35a) Repair/adjust all coolers (or adjust room ventilation) to hold all food at 41°F or below. Ambient temperature of coolers ranged from 45°F to 60°F with widespread food temperature violations.
- 37) Cease stepping ice bags on walk-in freezer floor.

Received By: [Signature]

REHS: John H. Wells

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| | |
|--|------------------------------------|
| Name of Facility/ DBA: <u>Parwood Bar & Grill</u> | Inspection Date: <u>8/24/16</u> |
| Address: <u>705 Fifth St, Orland, CA 95953</u> | |
| Owner/Permittee: <u>James & LeighAnn Buerby</u> | |
| Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("CalCode), Beginning with section <u>113790</u> , California Health and Safety Code | |

Comments:

- 35b) Repair left cooks prep cooler door handle. Handle is currently repaired with duct tape.
- 35e) 35) Chain/secure all CO₂ canisters to a solid surface.

Note

- Facility has widespread food temperature issues in kitchen. This may be indicative of numerous overworked or out of date cooling units (prep tables, cold drawers, walk-in) and/or extensive heat loading in kitchen from a poorly functioning vent/ventilation system.
- Facility is conditionally allowed to remain open provided a solution to cold holding temperatures is found.
- If cold holding issues continue, facility may be subject to a long term permit suspension (closure), permit revocation (permanent closure), or permit alteration/condition (e.g. cannot operate during months of June - October).

* Contact our office prior to enacting any upgrades or alterations to facility.

| | |
|---------------------------------|----------------------------|
| Received By: <u>[Signature]</u> | REHS: <u>John H. Wells</u> |
|---------------------------------|----------------------------|