

Supersede recheck to next 001.

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>La Corona</u>		Inspection Date: <u>8/5/14</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/12/14</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>4:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alejandrina Plascencia</u>		Certificate Expiration Date: <u>1/28/19</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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X			30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		X
In	N/A	N/O							41. Plumbing, proper backflow prevention		
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								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
157	Rice	Steam Table	45	Shrimp	Walk-in cooler
47	Shredded Beef	" "	49	Fajita Chicken	" "
40	Raw Chicken	Bottom of Prep cooler	43	Cooked Chicken	" "
145	Rice	Cooling at Room Temp	44	Ham Slices	" "
Comments: <u>Critical Violation</u>			42	Flan	2-door Dessert/Salsa cooler

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured multiple foods between 43°F-49°F in walk-in cooler (see above).

Other Violations
 8) Reinstall towels in towel dispenser in men's restroom behind bar. Dispenser has towels but cannot dispense them.

Received By: REHS: John H. Wells

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Continuation Sheet

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Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations (continued).

- 35a) Repair/adjust walk-in cooler so it holds food at/below 41°F. Food in cooler measured 43°-49°F; ambient air in cooler measured 43°F.*
- 35b) Replace missing handle at chip drawer.*
- 35c) Replace torn door gaskets at prep cooler.*
- 3d) Provide a scoop with a handle for salsa in prep cooler.*
- 40) Store ~~food~~ wiping towels in sanitizer when not in use.*

Received By:

[Signature]

REHS:

John H. Wells