

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <i>The Maple Garden</i>		Inspection Date: <i>9/15/17</i>	
Address: <i>729 Fourth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Wei Quan Mai</i>	Phone No.: <i>865-1838</i>	Inspection Time: <i>11:50am</i>	Permit Exp. Date:
Certified Food Handler: <i>Wei Quan Mai</i>		Certificate Expiration Date: <i>3/6/20</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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				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				
In	N/A	N/O				37. Vending Machines				
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting				
In	N/A	N/O				39. Thermometers provided and accurate				
In		15. Food from approved source				40. Wiping cloths properly used and stored				
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	N/O				44. Premises clean, vermin proof; personal items separate				
In	N/A	N/O				45. Floors, walls and ceilings maintained and clean				
In		21. Hot & cold water. Temp: <i>123</i> °F				46. No unapproved living or sleeping quarters				
In		22. Wastewater properly disposed				47. Signs posted; Permit & inspection report available				
In		23. No rodents, insects, birds, animals				48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
42	Chicken	Prep cooler	145	Fried Rice	Rice Warmer
40	Noodles	" "	175	Steamed Rice	" "
146	Egg Flower Soup	Soup warmer	38	Chicken	Walkerin

Comments:

35) Remove cracked tupperware scooper from freezer.

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