

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: <i>La Corona</i>	Inspection/Date: <i>1/15/19</i>
Address: <i>1002 Sixth St, Orland, CA 95953</i>	
Owner/Permitee: <i>Martin Galvan</i>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:
Other Violations (Continued)

35a) Clean grease accumulation from left side of stove.

35b) Clean food/lint encrusted shelves in walk-in cooler.

35c) Repair torn door gaskets on cooks' prep cooler.

36a) Cease storing knife in gap between prep cooler & steam table.

36b) Remove Non-commercial/household equipment from premises:

- i) Hamilton Beach slow cooker*
- ii) Kitchen Aid Toaster.*

41) Repair leak at backflow preventer on dishwasher machine.

45a) Provide base covering at new wall sections behind two door freezer and on partial wall section.

45b) Repair peeling paint at ceiling ~~above~~ between hood & two-door cooler.

45c) Seal metal plate to ceiling above prep table in kitchen to eliminate gap.

45d) Clean lint/grease from wires above prep table in kitchen.

48) Submit plans, with minor plan check fee of \$100.00, for partial wall removal to our office.

** Check with Building Department regarding electrical at removed wall section.*

Received By: <i>xm</i>	REHS: <i>John H. Wells</i>
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247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <i>La Corona</i>		Inspection Date: <i>1/18/19</i>	
Address: <i>1002 Sixth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Martin Galvan</i>	Phone No.: <i>865-4300</i>	Inspection Time: <i>1:35 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Alejandra Plascencia</i>		Certificate Expiration Date: <i>1/28/19</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input checked="" 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					30. Food storage, 31. Self service, 32. Labeled			
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			
In	N/A	N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
In	N/A	N/O	12. Returned and reservice of food					37. Vending Machines			
In			13. Food safe and unadulterated					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: °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					47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location

Comments:
Recheck of violations from 1/15/19 found everything corrected except:
- Torn Dow basket on Prep cooler
- Gap at ceiling plate in kitchen
- leak at dishwasher backflow preventer
- on commercial toaster

Received By: *Esther Brasas* REHS: *John H. Wells*