

Recheck at next visit

# 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: <b>Farwood Bar &amp; Grill</b>		Inspection Date: <b>1/22/19</b>	
Address: <b>705 Fifth St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>1/29/19</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>James &amp; Leighann Buserly</b>	Phone No.: <b>530-9900</b>	Inspection Time: <b>3:40 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Carmen Flores</b>		Certificate Expiration Date: <b>2/15/20</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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					
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					
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		X			
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		X			
In	N/A	N/O	18. Compliance with HACCP plan														42. Garbage properly disposed; facilities maintained		X			
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
44	Feta cheese	Top Part of Cooks' Right Prep cooler	41	Tortip	Cooling in walk-in
41	chicken	Bottom part of Cooks' right prep cooler	47	Ham	Cooling 1-2 hrs in walk-in
43	Blue cheese	Top part of Left Cooks' prep cooler	49	Herb Goat cheese	on ice
40	Pasta	Bottom part of Left Cooks' Prep cooler	49	Blue cheese	" "
Comments:			45	chicken Viki soup	3-Bed soup well
84	Garlic Butter	Next to grill	43	Sliced Tomato	top part of servers prep cooler
41	steak	Top <del>part</del> right cold drawer	41	Peanut Butter Pie	Dessert Fridge
46	steak	Top left cold drawer			

**\* Critical Violation**

Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured multiple foods out of temp  
(continued on page 2)

Received By:	REHS: <u>John H. Wells</u>
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Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

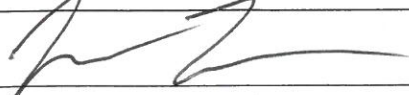
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Address: 705 Fifth St, Orland, CA 95963	
Owner/Permittee: James & Leiah Ann Buerby	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:  
Critical Violations (continued)  
 #7 - Food temps continued... Measured:  
 a) Top part of all 3 prep coolers - Feta cheese at 44°F, Blue cheese at 43°F, Sliced tomato at 43°F.  
 b) Adjacent to grill - ~~Garlic~~ Garlic Butter at 84°F (discarded 1 lb)  
 c) Front & top right cold drawer - Steak at 41-48°F.  
 d) On ice in service area - Herb Goat Cheese at 49°F & Blue cheese at 49°F.

Other Violations  
 35a) Clean grease from sides of fryers & stove.  
 35b) Clean lint from fan in walk-in cooler  
 35c) Repair torn dooraskets on cooks' left prep cooler.  
 38a) Clean lint/grease from ventilation hood vents.  
 38b) Clean lint from fan above dish machine.  
 38c) Clean lint from ventilation register by office door.  
 41) Repair leak at right faucet of 3-compartment sink. It leaks from base when turned on (Immediately corrected)

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