

**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>I-5 Cafe</u>		Inspection Date: <u>10/6/17</u>	
Address: <u>1155 Hoff Way #101, Orland, CA 95963</u>		Reinspection Date (on or after): <u>10/13/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.: <u>865-3880</u>	Inspection Time: <u>10:20am</u>	Permit Exp. Date:
Certified Food Handler: <u>Debbie Melville</u>		Certificate Expiration Date: <u>2/28/18</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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		
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 reserve of food					37. Vending Machines		
In			13. Food safe and unadulterated		X	X		38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized		X			39. Thermometers provided and accurate		
In			15. Food from approved source					40. Wiping cloths properly used and stored	X	
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		
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>132</u> °F					45. Floors, walls and ceilings maintained and clean	X	
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
135	<del>Steam</del> sausage	Steam Table	70	Handbailed Eggs	out far prep on counter
139	Gravy	" "	41	Mushroom Soup	cooling overnight in walk-in cooler
55	Poached Eggs	Held out on counter top	145	Clam Chowder	Soup well
42	Cubed Ham	small cooks prep cooler	124	Vegetable Beef Soup	Soup well
<b>Comments:</b>			42	Left Server's prep cooler	Cut Melan
41	Ground Beef	Bottom of cooks large prep cooler	41	Sour cream	Right Server's prep cooler
55	Lunch Meats	Top of cooks large prep cooler	45	Potato salad	1-Dear cooler in Server station.

Received By: Dale Melville      REHS: John H. Wells

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Address: <u>1165 Half Way #101, Orland, CA 95963</u>	
Owner/Permittee: <u>Frank Ferreira</u>	
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**Comments:**

Critical Violation

- \*) Hold potentially hazardous foods at/above 135° F or at/below 41° F
- a) Measured pooled eggs at 55° F on counter. Discarded at 3 lbs.
  - b) Measured sandwich ~~meats~~ <sup>meats</sup> at 41-55° F on top part of cooks' left prep cooler. Discarded 1 1/2 lb of meats that measured 51-55° F.
  - c) Measured hard boiled egg (unshelled) at 70° F on counter. Operator said it was recently hardboiled - returned to cooler.
  - d) Measured linguica at 55° F on counter. Operator stated it was recently defrosted - returned to cooler.
  - e) Measured potato salad at 45° F in 1 door cooler in server station.

Other Violations

- 13) Cease storing uncovered waffle mix atop handwash sink where food contamination can occur.
- 14) Clean the black mold from baffle inside ice machine.
- 23) Clean the 10+ mouse droppings from cabinet to left of ice cream display freezer ≈ 10+ droppings in cabinet in baker's kitchen. All droppings were dry; no evidence of active infestation observed.
- \*) Repair/adjust 1-Door cooler ~~in~~ server station so it holds food at/below 41° F. Air measured 51° F, food 45° F.

Received By: Debra Melik

REHS: John H. Wells

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Comments:

- 40) Maintain 100 ppm of chlorine or 200 ppm of quaternary ammonium sanitizer in towel buckets. Two buckets - measured 0 ppm.
- 41) Repair leak at food prep sink faucet in kitchen.
- 45) Clean lint from ceiling by supply registers, hood in kitchen.

Received By: Debra Meleke

REHS: John H. Wells