

**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>Mill Street School</u>		Inspection Date: <u>11/9/17</u>	
Address: <u>102 Second St, Orland, CA 95963</u>		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.: <u>855-1240 x 661</u>	Inspection Time: <u>11:15 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Valerie Logan</u>		Certificate Expiration Date: <u>5/24/20</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)</u> , 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			X		29. Toxic substances properly identified, stored and used		
In	N/A	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	9. Proper cooling methods					34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		
In	N/A	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food					37. Vending Machines		
In		13. Food safe and unadulterated					38. Adequate ventilation and lighting		X
In	N/A	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate		X
In		15. Food from approved source					40. Wiping cloths properly used and stored		X
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
In	N/A	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>133</u> °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
154	Turkey 5/6 brown	out for service	39	Milk	walkin cooler
139	Mashed Potatoes	warmer #2	45	Milk	Milk cooler
160	Turkey 5/6 brown	warmer #1	(45°F for Pasteurize & Milk OK)		

Comments:

6) Cease using bar soap at handwash sink.

38) Clean lint from ventilation hood filters

10) Provide 200 ppm of quaternary ammonium in towel sanitizer bucket. Measured 100 ppm.

Received By: Valerie Logan      REHS: John H. Wells