

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: <i>Grocery Outlet</i>		Inspection Date: <i>12/11/17</i>	
Address: <i>1025 South St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Grocery Outlet Inc</i>	Phone No.: <i>865-4235</i>	Inspection Time: <i>2:30 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Packaged Food -</i>		Certificate Expiration Date: <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
<input checked="" type="checkbox"/>		1.	Demonstration of knowledge				24.	Person in charge present and performs duties				
<input checked="" type="checkbox"/>		2.	Communicable disease restrictions				25.	Personal cleanliness and hair restraints				
<input checked="" type="checkbox"/>	N/O	3.	Discharge of eyes, nose, mouth				26.	Approved thawing methods used				
<input checked="" type="checkbox"/>	N/O	4.	Eating, tasting, drinking, tobacco use				27.	Food separated and protected				
<input checked="" type="checkbox"/>	N/O	5.	Hands clean & properly washed, glove use				28.	Washing fruits and vegetables				
<input checked="" type="checkbox"/>		6.	Handwashing facilities available				29.	Toxic substances properly identified, stored and used				
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps			X	30.	Food storage, 31. Self service, 32. Labeled				
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records				33.	Nonfood contact surfaces clean				
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods				34.	Warewashing facilities maintained, test strips				
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps				35.	Equipment, utensils, approved, clean good repair				
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding				36.	Equipment, utensils and linens, storage and use				
<input checked="" type="checkbox"/>	N/A	N/O	12. Returned and reservice of food				37.	Vending Machines				
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38.	Adequate ventilation and lighting				
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized				39.	Thermometers provided and accurate				
<input checked="" type="checkbox"/>			15. Food from approved source				40.	Wiping cloths properly used and stored				
<input checked="" type="checkbox"/>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41.	Plumbing, proper backflow prevention				
<input checked="" type="checkbox"/>	N/A	N/O	18. Compliance with HACCP plan				42.	Garbage properly disposed; facilities maintained				
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food				43.	Toilet facilities supplied, properly constructed, clean			X	
<input checked="" type="checkbox"/>	N/A		20. Health care/ School prohibited food				44.	Premises clean, vermin proof; personal items separate				
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <i>73</i> °F			X	45.	Floors, walls and ceilings maintained and clean				
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46.	No unapproved living or sleeping quarters				
<input checked="" type="checkbox"/>			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
41	Ground Beef	Display cooler near entrance	39	Ground Beef	Meat display cooler
37	Chicken	Back Meat/ Fruit walk-in cooler	44	Bologna	Deli display cooler
40	Milk	Dairy walk-in cooler	45	Cottage cheese	" "
43	Tofu	Veggie display cooler			

Comments:

1) Cold hold potentially hazardous foods at/below 41°F - Measured:

a) Veggie display cooler - Tofu at 43°F

b) Deli display cooler - Bologna at 44°F, Cottage cheese at 45°F.

2) a) Provide hot water of 120°F at mop sink. Measured 73°F.

b) Provide warm water of 100°F - 108°F at handwash sinks in restrooms. Measured 66°F at both sinks.

3) Repair inoperable urinal in men's room.

Received By: <i>X Carol</i>	REHS: <i>John H. Wells</i>
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