





**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

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Name of Facility/ DBA: <u>Capau's Harvest</u>	Inspection Date: <u>3/1/19</u>
Address: <u>7544 Cutting Ave, Orland, CA</u>	
Owner/Permittee: <u>Nicole Kringte</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:  
Other Violations


14) Provide 200 ppm of quaternary ammonium sanitizer during sanitizing step of washing utensils. Measured < 100 ppm.

25) Require employees to wear hair restraints when preparing food (Immediately abated)

35) Repair/replace/adjust prep coolers to hold food at/below 41°F. Coolers ambient temperature measured 53°F; foods measured 48°F - 54°F.

36a) Secure all CO<sub>2</sub> canisters to a solid surface.

36b) Remove non-commercial equipment from facility:  
 Observed:  
 - Non-commercial espresso machine (Immediately abated)  
 - Non-commercial Kenmore refrigerator/freezer.

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