

**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>Oh Bee's Hive</u>		Inspection Date: <u>7/23/18</u>
Address: <u>730 6th St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Olive & Honey Bees, Inc.</u>	Phone No.: <u>865-8000</u>	Inspection Time: <u>2:20pm</u>
Certified Food Handler: <u>Swah Zorauer</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u>3/21/22</u> <small>(Certificate expires five years after it is issued)</small>
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									24. Person in charge present and performs duties								
In									25. Personal cleanliness and hair restraints								
In		N/O							26. Approved thawing methods used								
In		N/O							27. Food separated and protected								
In		N/O							28. Washing fruits and vegetables								
In									29. Toxic substances properly identified, stored and used								
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled								
In	N/A								33. Nonfood contact surfaces clean								
In	N/A	N/O							34. Warewashing facilities maintained, test strips								
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair								
In	N/A	N/O							36. Equipment, utensils and linens, storage and use								
In	N/A	N/O							37. Vending Machines								
In									38. Adequate ventilation and lighting								
In	N/A	N/O							39. Thermometers provided and accurate								
In									40. Wiping cloths properly used and stored						X		
In	N/A	N/O							41. Plumbing, proper backflow prevention								
In	N/A	N/O							42. Garbage properly disposed; facilities maintained								
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean								
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate								
In									45. Floors, walls and ceilings maintained and clean						X		
In									46. No unapproved living or sleeping quarters								
In									47. Signs posted; Permit & inspection report available								
In									48. Plan Review Required						X		

No PHF []					
°F	Food	Location	°F	Food	Location
45	Hummus	1-Door upright cooler			
41	Chicken Breast	prep cooler			
40	Milk	Coffee Bar under-counter cooler			

Comments:

Critical Violation

1) Provide hot water of 120°F at dishwash room fixtures. Fixtures lacked hot water. Violation immediately abated.

Other Violations

2) Hold potentially hazardous foods at/above 135°F ~ at/below 41°F. Measured hummus at 45°F in 1-door upright cooler.

3) Provide hot water of 120°F to kitchen area. Measured 115°F.

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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Comments:
Other Violations (Continued)

44) Provide 100 ppm of chlorine or 200 ppm of quaternary ammonium sanitizers to wiping towel bucket. Measured 0 ppm of both.

45) Repair 1-foot hole in west wall of north dry storage room.

48) Submit plans and obtain departmental approval prior to beginning remodel/construction work. Observed new construction, particularly in west portion of facility.

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