FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Chabelas Produce	Inspection Date: 4/5/06
Address: 16 Sixth St, Orland (Vending at Gonzales Flea Mkt)	Reinspection Date (on or after): (Reinspections are subject to fees)
Owner/Permitee: Maria & Daniel Melgarejo; Phone No.:	Inspection Time: ; Permit Exp. Date:
Certified Food Handler:	Certificate Expiration Date: (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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
In		N/O	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				30.	Food storage, 31 Self service, 32. Labeled	
In	N/A	N/O	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	
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 reservice of food				37.	Vending Machines	
In			13. Food in good condition, safe, unadulterated				38.	Adequate ventilation and lighting	
In	N/A	N/O	14. Food contact surfaces clean and sanitized				39.	Thermometers provided and accurate	
In			15. Food from approved source				40.	Wiping cloths properly used and stored	
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41.	Plumbing, proper backflow prevention	
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 and vermin proof; personal items separate	
In			21. Hot & cold water. Temp: °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; Last inspection report available	X

No PHF [ ]

°F	Food	Location	°F	Food	Location

Comments:
47) Provide a sign identifying the company name, address, and phone number.

Received By: Samuel Pineda

REHS: John H. Wells