

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: <u>I-S Cafe</u>		Inspection Date: <u>1/8/16</u>	
Address: <u>1165 Hoff Way #101, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.: <u>855-3000</u>	Inspection Time: <u>11:10 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Debbie Melville (expired)</u>		Certificate Expiration Date: <u>11/20/15 (expired)</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), Beginning with section 113700, California Health and Safety Code</u> (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	Out
Critical Risk Factors for Disease			Maj	Out	COS	Out
In	N/O	1. Demonstration of knowledge		X		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	7. Proper hot and cold food holding temps		X	X	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 in good condition, safe, unadulterated		X		38. Adequate ventilation and lighting
In	N/A	14. Food contact surfaces clean and sanitized	X		X	39. Thermometers provided and accurate
In		15. Food from approved source				40. Wiping cloths properly used and stored
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 and vermin proof; personal items separate
In		21. Hot & cold water. Temp: <u>147</u> °F				45. Floors, walls and ceilings maintained and clean
In		22. Wastewater properly disposed		X		46. No unapproved living or sleeping quarters
In		23. No rodents, insects, birds, animals				47. Signs posted; Last inspection report available

No PHF []					
°F	Food	Location	°F	Food	Location
145	Sausage	Steam Table	40	Beef Fartacosul	Walk-in cooler
67	Poiled Eggs	Room Temp	40	Dottage Cheese	Server Station 1-Down cooler
40	Ham	Top of Small Prep cooler	41	CHEESE	coolers in Ice Cream area
46	Turkey	Top of Large Prep cooler	144	Clam Chowder	Soup Well
Comments:			156	Beef vegetable soup	Soup Well
40	Steak	Bottom of Large Prep cooler	36	Ranch Dressing	Server station prep cooler

* Critical Violation

4) Provide 50 ppm of chlorine during dishwasher sanitize cycle. Measured 0 ppm. Corrected before end of inspection.

* Other Violations

1a) Obtain Food Safety Manager for facility (due 3/8/16).

b) Maintain employee food handler cards available for review.

Received By: D. Melville REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: <u>I-5 Cafe</u>	Inspection Date: <u>1/8/16</u>
Address: <u>1155 Hoff Way, Orland, CA 95963</u>	
Owner/Permittee: <u>Frank Ferreira</u>	

Comments:
Other Violations (Cont'd)

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:

a) Pooled egg at 67°F held at room temp. Discarded less than 1 serving.

b) Turkey at 46°F & Tomato at 47°F in top part of large prep cooler.

13) Protect food from contamination. Observed:

a) Waffle maker 3" to right & below soap dispenser at cook's handwash sink.

b) Grease & lint accumulated on stereo speaker above & to right of fryer.

22) Eliminate indirect connection to funnel drain far hand wash sink in ice cream area. Funnel drain is too close to p-trap & cannot drain; wastewater spills to bucket beneath.

36) Remove knife with handle repaired with ~~duct~~ ^{Electrical} tape from premises.

10) Store wiping towels in sanitizer when not in use.

11) Replace missing handle at mop sink faucet.

4) Cease storing employee personal items (cell phones, clothing, etc) atop food containers or on food shelves.

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