

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>WALMART</u>		Inspection Date: <u>10/4/22</u>	
Address: <u>470 N. AIRPORT ROAD, WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>WALMART</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR ROBERT HASKINS</u>		Certificate Expiration Date: <u>3/7/29</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/Prec-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	
Critical Risk Factors for Disease						Maj	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							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		X
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		X
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
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	N/A								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		

No PHF [ ]					
°F	Food	DELI Location	°F	Food	Location
165	FRIED CHICKEN	HOT HOLDING DISPLAY CASE	40	BALCON	REACH-IN REFRIGERATION
36	RAW CHICKEN	WALK-IN FRIDGE	13	SAUSAGE	" " "
35	TURKEY BREAST	WALK-IN FRIDGE	30	BOTTOM ROUND	WALK-IN FRIDGE
40	HAM	DISPLAY CASE FRIDGE	41	EGGS	WALK-IN FRIDGE
Comments: <u>BAKERY + PRODUCE</u>					
33	MELON	REACH-IN			
33	CHEESECAKE	REACH-IN FRIDGE			
Comments: <u>MEAT + DAIRY</u>					
40	CHUCK ROAST	REACH-IN REFRIGERATION			
39	CHICKEN	" " "			

\*NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

(35) CLEAN-UP ALL THE ICE ON THE DELI WALK-IN FREEZER

Received By:

[Signature]

REHS:

[Signature]

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

Name of Facility / DBA: <u>WALMART</u>	Inspection Date: <u>10/4/22</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments: CORRECT THE FOLLOWING (CONT.)

- 35 FLOOR AS IT'S A SLIP/TRIP HAZARD.
- 35 CLEAN UP ALL ICE ACCUMULATION IN THE WALK-IN FREEZER AT THE BAKERY.
- 38 REPAIR THE LIGHTING AROUND THE MEAT PREP ROOM & INSIDE THE MEAT WALK-IN
- 45 CLEAN & SANITIZE BEHIND FRYER IN THE DELI AREA.
- 45 CLEAN & SANITIZE ALL HVAC RETURN VENTS, ESPECIALLY IN THE BACK ROOM OF THE BAKERY.

Received By: <u>Rachel Han</u>	REHS: <u>Andrew Peryo</u>
--------------------------------	---------------------------