

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT


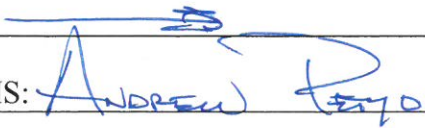
247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: MAR-VAL FOODS STORES #12		Inspection Date: 11/6/19	
Address: 517 S. TEHAMA ST.; WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MAR-VAL EMPORIUM INC.	Phone No.: 209-369-3611	Inspection Time: 9:30	Permit Exp. Date:
Certified Food Handler: DENISE PARRIS		Certificate Expiration Date: 12/4/19 <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 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			
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					X		27. Food separated and protected		
In		N/O					X		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		X
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		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
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						X	X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF [] DELI/BAKERY					
°F	Food	Location	°F	Food	Location
40	BLACK FOREST HAM	DISPLAY FRIDGE	35	RAW CHICKEN	REACH-IN DISPLAY
41	MEAT BALLS	DISPLAY FRIDGE	38	GROUND PORK	DISPLAY FRIDGE
54	TUNA SALAD	DISPLAY FRIDGE <small>PREPARED 30 MIN PRIOR</small>	35	TURKEY	WALK-IN FRIDGE
41	POTATO SALAD	DISPLAY FRIDGE	33	MILK	WALK-IN FRIDGE
38	SPROUTS	SANDWICH PREP COOLER	38	BLUE CHEESE CRUMBLES	REACH-IN FRIDGE
41	TURKEY CUBES	PREP COOLER	41	SPROUTS	PRODUCE REACH-IN
146	CHICKEN STRIPS	HOT HOLD DISPLAY			
41	ECLAIRS	DISPLAY FRIDGE			
40	QUESO	REACH-IN DISPLAY			
40	BACON	REACH-IN DISPLAY			

VIOLATIONS

Received By:  REHS: 

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Continuation Sheet

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Name of Facility/ DBA: Mar-Val Foods Stores # 12	Inspection Date: 11/6/19
Address:	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

~~CRITICAL VIOLATIONS~~

Comments:

- (23) KEEP FACILITY FREE OF ALL PESTS, INSECTS & VERMIN AT ALL TIMES. OBSERVED DOZENS & DOZENS OF FLIES INSIDE THE STORE. CONTACT PEST CONTROL FOR FLY PEST CONTROL MEASURES.
- OTHER VIOLATIONS:
- (4) ALL EMPLOYEE BEVERAGES BEING CONSUMED IN FOOD PREP. AREAS MUST BE COVERED OR HAVE A LID. OBSERVED OPEN DRINK IN BUTCHER SHOP AREA.
- (5) EMPLOYEES ARE REQUIRED TO WASH HANDS EACH & EVERY TIME GLOVES ARE DONNED. OBSERVED EMPLOYEES PUTTING GLOVES ON WITHOUT WASHING HANDS IN DELI.
- (35) REPAIR/REPLACE ALL THE RUBBER SEALS/GASKETS ON REFRIGERATION EQUIPMENT IN THE DELI/BAKERY AREA. THESE SEALS WERE IN BAD CONDITION.
- (35) REPLACE ALL NON-COMMERCIAL EQUIPMENT WITH COMMERCIAL GRADE, N.S.F. APPROVED APPLIANCES. OBSERVED THE FOLLOWING: DOMESTIC MICROWAVE (SILVER SHARP CAROUSEL) IN BAKERY.
- (35) CLEAN & SANITIZE ALL APPLIANCES IN THE BAKERY/DELI AREA. MOST WERE OBSERVED TO BE FILTHY, ESPECIALLY AROUND HANDLES (WALK-IN, PREP COOLERS ETC.)
- (35) CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINES AT BACK OF THE STORE. THE MACHINES WERE MOLDY INSIDE.
- (35) REMOVE ALL CARDBOARD FROM SHELVING IN BUTCHER SHOP WALK-IN. ONLY NON-ABSORBENT, DURABLE & EASILY CLEANABLE MATERIALS CAN BE USED.
- (35) REPAIR/REPLACE BROKEN & NON-DRAINING 2-COMPARTMENT

Received By:

REHS:

Andrew P. [Signature]

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Address: <u>PAGE 3</u>	
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Comments: OTHER VIOLATIONS (CONT.)

(35) SINK IN THE BUTCHER SHOP.

(36) STORE ALL PRESSURIZED CANISTERS SO THAT THEY ARE SECURED TO AN IMMOBILE SURFACE. NOBSERVED CO₂ CYLINDER IN DEEL THAT WERE UN-SECURED BY CHAIN.

(36) STORE ALL UTENSILS IN A CLEAN & SANITARY MANNER. NOBSERVED MANY DIRTY UTENSILS LAYING ON FILTHY SURFACES IN THE BAKERY AREA.

(41) PROVIDE A PROPER AIR-GAP ON THE PLUMBING THAT CONNECTS TO THE DEEL 3-COMPARTMENT SINK.

(45) THE FLOORING, WALLS, SHELVING & CEILINGS WERE ALL VERY FILTHY IN THE DEEL/BAKERY AREA. THIS AREA NEEDS A DEEP CLEAN, ESPECIALLY BEHIND & AROUND APPLIANCES. & INSIDE THE WALK-IN.

(45) THE WALK-IN FLOOR INSIDE THE BUTCHER SHOP NEEDS TO BE CLEANED & SANITIZED.

(35) ALL WATER LINES THAT MIST THE PRODUCE MUST BE FLUSHED & SANITIZED ON A REGULAR BASIS. THESE LINES WERE OBSERVED TO BE MOLDY.

Received By: 	REHS: <u>ANDREW PERYO</u>
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