

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

Name of Facility/ DBA: Thunderhill Grill		Inspection Date: 11/08/23	
Address: 6250 Hwy 162 WILLOWS		Reinspection Date (on or after): next inspection (Reinspections are subject to fees)	
Owner/Permitee: San Fran Regional Prep	Phone No.:	Inspection Time: 10:45AM	Permit Exp. Date: 10/31/24
Certified Food Handler: James Thompson		Certificate Expiration Date: 2/28/24 (Certificate expires five years after it is issued)	
Service: <input 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			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		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 reserve of food				37. Vending Machines
In			13. Food safe and 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, vermin proof; personal items separate
In			21. Hot & cold water. Temp: 120 °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; Permit & inspection report available
							48. Plan Review Required

No PHF []			No PHF []		
°F	Food	Location	°F	Food	Location
39	Yogurt	Pepsi 2 DOOR FRIDGE			
57	Ham	Walk in cooler			
39	Cut Avacado	Single top 2-DOOR (left) Sandwich cold holding			
39	Sliced tomato	Single top 2-DOOR (right) Sandwich cold holding			

Comments:

NO SIGNIFICANT VIOLATIONS WERE NOTED AT TIME OF INSPECTION

NOTE: Food Safety Cert for Managers is expiring 2/28/24
Please obtain new certification before expiration date.

Received By:

REHS: