

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

Name of Facility/ DBA: <u>THUNDERHILL GRILL</u>		Inspection Date: <u>12/9/19</u>
Address: <u>5250 Hwy 162, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <u>SAN FRAN REGION PROP.</u>	Phone No.:	Inspection Time: <u>11:00</u>
Certified Food Handler: <u>JAMES THOMPSON</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u>2/28/24</u> <small>(Certificate expires five years after it is issued)</small>
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("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	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	X	
In	N/A	N/O	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	X	
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	X	
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 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, <u>personal items separate</u>	X	
In			21. Hot & cold water. Temp: <u>120</u> °F			45. Floors, walls and ceilings maintained and clean	X	
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	MILK	2-DOOR FRIDGE	133	CHICKEN	WARMER
40	CHICKEN	CONTAINER - WALK-IN	113	CHILI	ATOP SOUP WARMER
41	ROAST BEEF	ATOP P. COOLER	39	BEAN CHEESE	2-DOOR TRUE
			38	RAW EGGS	3-DOOR TRUE

Comments:

CRITICAL VIOLATIONS

⑦ Hold All Potentially Hazardous Food At/Below 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED CHILL IN SOUP WARMER AT ONLY 113°F . THE SOUP WARMER IS ONLY USED FOR HOT HOLDING AND NOT BRINGING TO TEMP. ~ 5 LBS OF CHILI DISPOSED.

OTHER VIOLATIONS

29) STORE ALL TOXICS & CLEANERS AWAY FROM ALL FOOD AND

Received By:

REHS:

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

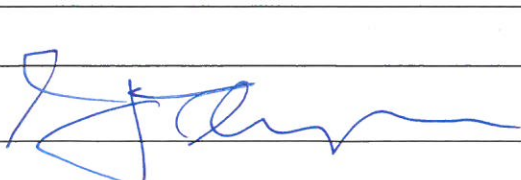
Name of Facility/ DBA: <u>THUNDERHILL GRILL</u>	Inspection Date: <u>12/9/11</u>
Address:	
Owner/Permittee:	
PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

- (29) UTENSILS. 1 OBSERVED CLEANERS ABOVE UTENSIL STORAGE AREA.
- (33) CLEAN & SANITIZE ALL SHELVING IN THE KITCHEN AREA. MOST SHELVING WAS/IS DIRTY.
- (35) CLEAN/SANITIZE THE INSIDE OF THE ICE MACHINE, IT IS MOLDY.
- (44) STORE ALL PERSONAL ITEMS IN A DESIGNATED AREA, AWAY FROM FOOD AND UTENSILS. 1 OBSERVED CELL PHONES, KEYS ETC. IN FOOD/UTENSIL AREAS.
- (45) CLEAN/SANITIZE ALL THE KITCHEN FLOORING, IT IS VERY DIRTY.

Received By:



REHS:

