

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: STARBUCKS #452		Inspection Date: 12/9/24	
Address: 505 N. HUMBOLDT AVE., WILLIAMS, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: STARBUCKS COFFEE COMPANY	Phone No.:	Inspection Time: 2:00	Permit Exp. Date:
Certified Food Handler: MGR. REBECCA REDMOND		Certificate Expiration Date: 1/3/24 <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		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						X	X		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		
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		
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								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							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	MILK	SINGLE DOOR DELFIELD FRIDGE			
41	CREAM CHEESE	SINGLE DOOR DELFIELD FRIDGE			
39	MILK	2-DOOR TRUE FRIDGE (BACK)			
37	CHICKEN SANDWICH	REACH-IN DISPLAY REFRIGERATOR			

Comments:

CRITICAL VIOLATION

⑥ THE FRONT HANDWASH SINK MUST BE OPERATIONAL AND SUPPLIED WITH SOAP & PAPERTOWELS AT ALL TIMES. THE FRONT SINK LACKED A WORKING SOAP DISPENSER & HAND TOWELS.

②③ KEEP THE FACILITY FREE OF ALL PESTS, RODENTS & VERMIN AT ALL TIMES. I OBSERVED A HALF DOZEN FLIES INSIDE KITCHEN.

④⑤ CLEAN & SANITIZE ALL WALLS, FLOORS & CEILINGS. MOST AREAS WERE PRETTY DIRTY AND NOT BEING CLEANED ADEQUATELY.

Received By: REHS: **ANDREW PERRO**