

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: THE LAST STAND		Inspection Date: 2/14/23	
Address: 414 N. TEHAMA ST, WILLOW, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Sandy Hobbs	Phone No.:	Inspection Time: 2:30 pm	Permit Exp. Date: 5/31/23
Certified Food Handler: Jim Yoder		Certificate Expiration Date: 11/21/27 <small>(Certificate expires five years after it is issued)</small>	
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			
			Maj	Out	COS		Out	COS
						Critical Risk Factors for Disease		
<u>In</u>						1. Demonstration of knowledge		
<u>In</u>						2. Communicable disease restrictions		
<u>In</u>	N/O					3. Discharge of eyes, nose, mouth		
<u>In</u>	N/O					4. Eating, tasting, drinking, tobacco use		
<u>In</u>	N/O					5. Hands clean & properly washed, glove use		
<u>In</u>						6. Handwashing facilities available		
<u>In</u>	N/A	N/O				7. Proper hot and cold food holding temps		
<u>In</u>	N/A					8. Time as a public health control, records		
<u>In</u>	N/A	N/O				9. Proper cooling methods		
<u>In</u>	N/A	N/O				10. Proper cooking time and temps		
<u>In</u>	N/A	N/O				11. Reheating temperature for hot holding		
<u>In</u>	N/A	N/O				12. Returned and reserve of food		
<u>In</u>						13. Food safe and unadulterated		
<u>In</u>	N/A	N/O				14. Food contact surfaces clean and sanitized		
<u>In</u>						15. Food from approved source		
<u>In</u>	N/A	N/O				16. Shell stock tags, 17. Gulf Oyster regs		
<u>In</u>	N/A	N/O				18. Compliance with HACCP plan		
<u>In</u>	N/A	N/O				19. Advisory for raw/undercooked food		
<u>In</u>	N/A					20. Health care/ School prohibited food		
<u>In</u>						21. Hot & cold water. Temp: 125 °F		
<u>In</u>						22. Wastewater properly disposed		
<u>In</u>						23. No rodents, insects, birds, animals		
						24. Person in charge present and performs duties		
						25. Personal cleanliness and hair restraints		
						26. Approved thawing methods used		
						27. Food separated and protected		
						28. Washing fruits and vegetables		
						29. Toxic substances properly identified, stored and used		
						30. Food storage, 31. Self service, 32. Labeled		
						33. Nonfood contact surfaces clean		
						34. Warewashing facilities maintained, test strips		
						35. Equipment, utensils, approved, clean good repair	X	
						36. Equipment, utensils and linens, storage and use		
						37. Vending Machines		
						38. Adequate ventilation and lighting		
						39. Thermometers provided and accurate		
						40. Wiping cloths properly used and stored		
						41. Plumbing, proper backflow prevention		
						42. Garbage properly disposed; facilities maintained		
						43. Toilet facilities supplied, properly constructed, clean		
						44. Premises clean, vermin proof; personal items separate		
						45. Floors, walls and ceilings maintained and clean		
						46. No unapproved living or sleeping quarters		
						47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
36	Tomatoes	Sandwich top fridge			
38	Turkey	Walk in			

Comments:

35) light bulb under hood observed to be not in working order / Repair & maintain

35) WALK-IN COOLER DOOR handle (INTERIOR) NOTED INOPERATIONAL / Replace or Repair and maintain

Received By: Samuel Joppert	REHS: Jay Bhakta
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