

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>WILLOWS SHELL - DIAMOND MARKET</u>		Inspection Date: <u>2/16/23</u>	
Address: <u>1300 W. WOOD ST, WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: <u>9:30 AM</u>	Permit Exp. Date: <u>3/31/23</u>
Certified Food Handler: <u>PRE PACKAGE ONLY</u>		Certificate Expiration Date: <u>N/A</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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	N/A	N/O						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		X					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					X		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; personal items separate
In			21. Hot & cold water. Temp: °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 []					
°F	Food	Location	°F	Food	Location
	<u>38 TURKEY SANDWICH</u>	<u>SMALL SINGLE DOOR FRIDGE</u>			

Comments:

(6) HANDWASH SINK NEAR 3-COMP SINK OBSERVED TO LACK
(1) OPERATIONAL HAND DRYER OR FILLED WALL MOUNTED PAPER
TOWEL DISPENSER (2) FILLED WALL MOUNTED SOAP DISPENSER
✓ PROVIDE & MAINTAIN.

35) CLEAN & SANITIZE THE MOLDY ICE MACHINE
35) REPAIR LEAKY ICE MACHINE.

Received By: Aqa. M. Zarif REHS: JAY BHAKTA