

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

Name of Facility/ DBA: <b>GLENN MEDICAL CENTER</b>		Inspection Date: <b>2/9/23</b>	
Address: <b>1133 W. SYCAMORE ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>GLENN MEDICAL CENTER INC</b>	Phone No.:	Inspection Time: <b>10:30</b>	Permit Exp. Date:
Certified Food Handler: <b>MGR. ERIN MANSAN</b>		Certificate Expiration Date: <b>12/20/24</b> <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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (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	
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			X	
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			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 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			X	
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			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 [ ]					
°F	Food	Location	°F	Food	Location
30	CHEESE	ATOP PREP COOLER			
37	Milk	SINGLE DOOR REFRIG AIR			
36	EGGS	WALK-IN FRIDGE			

Comments: CORRECT THE FOLLOWING:

29 <sup>41</sup> KEEP ALL FOOD SEPERATED & PROTECTED FROM CROSS CONTAMINATION. ✓ OBSERVED LEAKY CONDENSOR PIPE IN WALK-IN DRIPPING INTO BUCKET AND POTENTIALLY CONTAMINATING NEARBY PRODUCE.

35) KEEP ALL APPLIANCES IN GOOD WORKING ORDER. ~ OBSERVED  
A SIGNIFICANT AMOUNT OF ICE IN WALK-IN. (SLIP-TRIP HAZARDS)

Received By: [Signature] REHS: Andrew Perry

## Continuation Sheet

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

REHS: