

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 3

Name of Facility/ DBA: <b>NANCY'S AIRPORT CAFE</b>		Inspection Date: <b>5/22/19</b>	
Address: <b>353 C/R G, WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>CHIELO ARLE</b>	Phone No.:	Inspection Time: <b>3:30</b>	Permit Exp. Date:
Certified Food Handler: <b>CHIELO ARLE</b>		Certificate Expiration Date: <b>11/21/21</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			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	1. Demonstration of knowledge				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	24. Person in charge present and performs duties
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2. Communicable disease restrictions						25. Personal cleanliness and hair restraints
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6. Handwashing facilities available						29. Toxic substances properly identified, stored and used
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7. Proper hot and cold food holding temps		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	30. Food storage, 31. Self service, 32. Labeled
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8. Time as a public health control, records						33. Nonfood contact surfaces clean
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9. Proper cooling methods						34. Warewashing facilities maintained, test strips
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12. Returned and reservice of food						37. Vending Machines
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13. Food safe and unadulterated						38. Adequate ventilation and lighting
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	15. Food from approved source						40. Wiping cloths properly used and stored
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	21. Hot & cold water. Temp: <b>170°</b> °F						45. Floors, walls and ceilings maintained and clean
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	22. Wastewater properly disposed		<input checked="" type="checkbox"/>				46. No unapproved living or sleeping quarters
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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
46	CHIPOTLE SAUCE	ATOP PREP COOLER	39	MILK	SINGLE DOOR TRUE FRIDGE
41	SAUSAGE	UNDER PREP COOLER	156	BROCCOLI SOUP	SOUP WARMER
140	GRAVY	STEAM TABLE	26	LEMON MERINGUE PIE	TRUE PIE FRIDGE
40	HAMBURGER	2-DOOR BEV-AIR FRIDGE	41	RAW BEEF	WALK-IN FRIDGE
Comments:					
41	BLEU CHEESE	2-DOOR TRUE MILK SHAKE FRIDGE	36	RANCH	SALAD BAR

VIOLATIONS:

⑥ ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED WITH HAND TOWELS, SOAP & WARM WATER. HAND SINK IN THE KITCHEN LACKED PAPER TOWELS.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F FOR AT/ABOVE 135°F ALL TIMES. MEASURED FOOD ATOP

Received By: [Signature] REHS: ANDREW KEYO

**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 3

Name of Facility/ DBA: <u>NANCY'S AIRPORT CAFE</u>	Inspection Date: <u>5/22/19</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: VIOLATIONS (CONT.)

① KITCHEN PREP COOLER AT 45-46°F & OPERATOR TO ADJUST TEMP OF THE APPLIANCE.

② CLEAN & SERVICE THE PLUGGED FLOOR DRAIN UNDER THE MECHANICAL DISHWASHER. IF SEWAGE BACKS UP ONTO THE FLOOR THE RESTAURANT MAY BE CLOSED.

③ STORE ALL CLEANERS, TOXICS, ETC. IN A DESIGNATED AREA THAT IS AWAY FROM ANY FOOD OR UTENSILS.

④ STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. & OBSERVED TOMATOES ON THE FLOOR IN THE WALK-IN.

⑤ CLEAN/SANITIZE/DEGREASE THE HOOD Baffles & THE HOOD IN THE KITCHEN AREA. THIS AREA IS VERY GREASY.

⑥ + ④ DISCONTINUE USING COOKING APPLIANCES UNDER THE BACK HOOD UNTIL IT IS PLAN CHECKED AND APPROVED. REPEAT VIOLATION! & OBSERVED OVEN BEING USED UNDER HOOD.

⑦ PROVIDE LIGHT SHIELDS OR SHATTER PROOF BULBS OVER ALL KITCHEN LIGHTING.

⑧ REPAIR/REPLACE/FIX THE FOLLOWING:

1) THE COUING IN ALL THE KITCHEN AREAS. COUING NEEDS TO EXTEND AT LEAST 4" UP THE WALL.

2) THE FLOORING BEHIND ~~THE~~ AND UNDER THE PRE FRIGE NEEDS TO BE INSTALLED/FIXED.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PERLO</u>
---------------------------------	---------------------------

**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

Name of Facility/ DBA: <u>NANCY'S AIRPORT CAFE</u>	Inspection Date: <u>5/22/19</u>
Address: <u>PAGE 3</u>	
Owner/Permittee: <u>PAGE 3</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments: VIOLATIONS (CONT.)

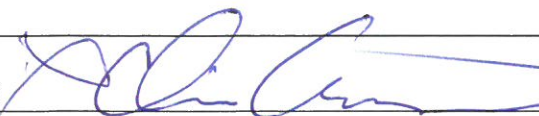
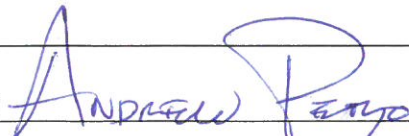
(45) RE-FINISH, INSTALL A WALL FINISH THAT IS SMOOTH, DURABLE, NON-ABSORBENT & EASILY CLEANABLE BEHIND THE SOUP WARMERS. ~ BARE DRY WALL IS NOT ACCEPTABLE.

(45) REPAIR & CLEAN THE WALLS BEHIND & AROUND THE MECHANICAL DISHWASHER. THE WALLS IN THIS AREA ARE IN BAD CONDITION AND FILTHY

(45) REPAIR ALL THE HOLES IN THE WALLS/CEILING IN THE DISHWASHING AREA.

(45) CLEAN/SANITIZE & DEGREASE ALL THE CEILING, ESPECIALLY AROUND THE COOKS LINE, IT IS VERY DIRTY & GREASY.

(38) REPAIR LIGHTING IN THE BACK PANTRY AREA, NEAR THE MEAT SLICER.

Received By: 	REHS: 
--	--