FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Fu Hing Chinese Food	Inspection Date: 7/25/19
Address: 100 S. Tehama St., Willows, CA	Reinspection Date (on or after): 9/25/19 (Reinspections are subject to fees)
Owner/Permitee: Chong Bach Ngo — Phone No.: 934-8922	Inspection Time: 2:00 — Permit Exp. Date:
Certified Food Handler: None Current	Certificate Expiration Date: — (Certificate expires five years after it is issued)

Service: ☑ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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			1. Demonstration of knowledge		X		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				29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps	X	X		30. Food storage, 31. Self service, 32. Labeled	X	
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	X	
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		X		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	X	
In			21. Hot & cold water. Temp: 120 °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		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required	X	

No PHF [ ]

°F	Food	Location	°F	Food	Location
49	Cooked Chicken	Atop Cooler	84	Spring Rolls	Atop Counter / Diligent Prep
49	Beef	Atop Cooler	23	Eggs	Back Pepsi Fridge
53	Pooled Eggs	Below Cooler	23	Rice	Walk-in Fridge
156	Yellow Rice	Steam Table			

Comments:

** CRITICAL VIOLATIONS **

(7) Hold all potentially hazardous food at/below 41°F or at/above 135°F at all times. Measured the following out of temp: 1) Cooked chicken & beef atop prep cooler @ 49°F ⇒ relocated to fridge. 2) Pooled eggs below p. cooler @ 53°F ⇒ operator disposed of approx 1. Pt.

Prep cooler shall not be used until repaired & holds <41°F

Received By: [signature] REHS: Andrew Pengo

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No PHF [ ]

°F	Food	Location	°F	Food	Location
		OTHER VIOLATIONS			

Comments:

(1) FACILITY MUST MAINTAIN FOOD SAFETY CERTIFICATIONS AT ALL TIMES. OBTAIN FOOD SAFETY CERTIFICATION WITHIN 60 DAYS. COMPLIANCE DATE ⇒ 9/25/19.

(14) CLEAN/SANITIZE MEAT SLICER THOROUGHLY AFTER USE. MEAT SLICER OBSERVED DIRTY & HASN'T BEEN USED TODAY.

(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN ETC. ~OBSERVED 710 FLIES INSIDE.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF THE FLOOR. ~OBSERVED TUBS OF FOOD STORED ON WALK-IN FLOOR.

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No PHF [ ]

°F	Food	Location	°F	Food	Location

OTHER VIOLATIONS (CONT.)

Comments:

(32) LABEL ALL REPACKAGED FOODS OR BULK FOOD STORAGE BINS OF CONTENTS. ~OBSERVED MANY CONTAINERS NOT LABELED PROPERLY.

(35) CLEAN & SANITIZE ALL UTENSILS ON A REGULAR BASIS. ~ OBSERVED MANY DIRTY SQUEEZE BOTTLES & FILTHY STORAGE CONTAINER.

(35) DISCONTINUE PLACING CARDBOARD ON SHELVING. THIS IS A HOME FOR PESTS

(35+48) NEW FRIGIDAIRE FREEZER MUST BE REMOVED & CANNOT BE USED. ONLY COMMERCIAL GRADE/PLAN CHECKED APPLIANCES MAY BE USED.

(36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO AN

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No PHF [ ]

°F	Food	Location	°F	Food	Location

OTHER VIOLATIONS (CONT.)

Comments:

36 IMMOBILE SURFACE. OBSERVED O_2 CANISTER UN-SECURED AT THE BACK OF THE FACILITY.

44 REMOVE BOXES, CLUTTER, AND EQUIPMENT ETC. FROM THE FACILITY AS ITS BECOMING TOO CROWDED FOR A SANITARY WORKPLACE.

NOTE: REPAIR HANDWASH SINK IN THE BACK SO SINGLE COMPARTMENT SINK MAY BE USED AS PREP. SINK.

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