

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: WALMART		Inspection Date: 8/10/21	
Address: 470 N. AIRPORT ROAD, WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WALMART	Phone No.:	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: MGR. ROBERT HASKINS		Certificate Expiration Date: 8/30/21 <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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"/> In		1. Demonstration of knowledge			
<input checked="" type="checkbox"/> In		2. Communicable disease restrictions			
<input checked="" type="checkbox"/> In	N/O	3. Discharge of eyes, nose, mouth			
<input checked="" type="checkbox"/> In	N/O	4. Eating, tasting, drinking, tobacco use			
<input checked="" type="checkbox"/> In	N/O	5. Hands clean & properly washed, glove use			
<input checked="" type="checkbox"/> In		6. Handwashing facilities available		X	
<input checked="" type="checkbox"/> In	N/A	7. Proper hot and cold food holding temps			
<input checked="" type="checkbox"/> In	N/A	8. Time as a public health control, records			
<input checked="" type="checkbox"/> In	N/A	9. Proper cooling methods			
<input checked="" type="checkbox"/> In	N/A	10. Proper cooking time and temps			
<input checked="" type="checkbox"/> In	N/A	11. Reheating temperature for hot holding			
<input checked="" type="checkbox"/> In	N/A	12. Returned and reservice of food			
<input checked="" type="checkbox"/> In		13. Food safe and unadulterated			
<input checked="" type="checkbox"/> In	N/A	14. Food contact surfaces clean and sanitized			
<input checked="" type="checkbox"/> In		15. Food from approved source			
<input checked="" type="checkbox"/> In	N/A	16. Shell stock tags, 17. Gulf Oyster regs			
<input checked="" type="checkbox"/> In	N/A	18. Compliance with HACCP plan			
<input checked="" type="checkbox"/> In	N/A	19. Advisory for raw/undercooked food			
<input checked="" type="checkbox"/> In	N/A	20. Health care/ School prohibited food			
<input checked="" type="checkbox"/> In		21. Hot & cold water. Temp: 120⁺ °F			
<input checked="" type="checkbox"/> In		22. Wastewater properly disposed			
<input checked="" type="checkbox"/> In		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			X
		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			X
		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			X
		46. No unapproved living or sleeping quarters			
		47. Signs posted; Permit & inspection report available			
		48. Plan Review Required			

No PHF []	°F	Food	DELI	Location	°F	Food	Location
	145	POPCORN CHICKEN		ATOP STEAM TABLE	32	HARD BOILED EGGS	REACH-IN ISLAND MEAT
	32	MAC N' CHEESE		WALK-N FRIDGE	32	MILANESA	REACH-IN FRIDGE
	26	TURKEY		WALK-IN FRIDGE	32	CHICKEN	REACH-IN FRIDGE
	32	JACK CHEESE		DISPLAY FRIDGE	32	TURKEY SAUSAGE	REACH-IN FRIDGE
Comments:	29	FROSCIUTTO		REACH-IN FRIDGE	26	SOUR CREAM	DAIRY REACH-IN FRIDGE
	41	PIZZA		REACH-IN FRIDGE	26	EGGS (RAW)	REACH-IN FRIDGE
	158	ROTISSERIE CHICKEN		HOT HOLD REACH-IN BAKERY/PRODUCE	27	YOGURT	REACH-IN FRIDGE
	40	CHEESE CAKE		REACH-IN FRIDGE	28	CHEESE	" " "

XNO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

(C) ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED AND BE

Received By: [Signature] REHS: ANDREW PERRO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

~~CORRECT THE FOLLOWING (CONT.)~~

30 AVAILABLE FOR USE AT ALL TIMES. I OBSERVED TWO SINKS IN DELI & ONE IN BAKERY THAT LACKED PAPER TOWELS. ALSO, MANY SINKS WERE BLOCKED W/ EQUIPMENT.

35 DE FROST ALL THE WALK-IN FREEZERS. ALL HAD DANGEROUS ICE BUILD-UP.


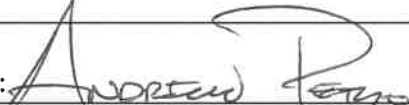
30 ~~30~~ CLEAN-UP ALL FOOD THAT HAS FALLEN ON THE FLOOR IN THE MEAT DEPT. WALK-IN FREEZER.

41 REPAIR ALL THE LEAKY PIPES IN THE CEILINGS IN THE DELI AND BAKERY & THE CEILING TILE.

45 CLEAN THE RETURN AIR VENT/REGISTER IN THE BAKERY, IT IS VERY FILTHY.

41 REPAIR THE INDIRECT PLUMBING BELOW THE BAKERY SMALL PREP SINK SO THAT IT HAS AT LEAST A 1 INCH AIR GAP ABOVE THE FLOOD RIM OF THE FLOOR ^{TRAY}.

45 REPAIR/REPLACE THE PITTED CEMENT FLOORING IN THE FRYER AREA, IN THE BACK ROOM OF THE DELI.

Received By: 	REHS: 
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