FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: The Last Stand	Inspection Date: 8/23/23
Address: 414 No. Tehama St. Willows, CA	Reinspection Date (on or after): next inspection (Reinspections are subject to fees)
Owner/Permitee: Sandy Hobbs / Phone No.:	Inspection Time: 3:30 pm / Permit Exp. Date:
Certified Food Handler: Jim Yoder	Certificate Expiration Date: 1/2/27 (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
In			1. Demonstration of knowledge			
In			2. Communicable disease restrictions			
In		N/O	3. Discharge of eyes, nose, mouth			
In		N/O	4. Eating, tasting, drinking, tobacco use			
In		N/O	5. Hands clean & properly washed, glove use			
In			6. Handwashing facilities available			
In	N/A	N/O	7. Proper hot and cold food holding temps	X		
In	N/A		8. Time as a public health control, records			
In	N/A	N/O	9. Proper cooling methods			
In	N/A	N/O	10. Proper cooking time and temps			
In	N/A	N/O	11. Reheating temperature for hot holding			
In	N/A	N/O	12. Returned and reservice of food			
In			13. Food safe and unadulterated			
In	N/A	N/O	14. Food contact surfaces clean and sanitized			
In			15. Food from approved source			
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			
In	N/A	N/O	18. Compliance with HACCP plan			
In	N/A	N/O	19. Advisory for raw/undercooked food			
In	N/A		20. Health care/ School prohibited food			
In			21. Hot & cold water. Temp: 120 °F			
In			22. Wastewater properly disposed			
In			23. No rodents, insects, birds, animals			

			Out	COS
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				
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				
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				
46. No unapproved living or sleeping quarters				
47. Signs posted; Permit & inspection report available				
48. Plan Review Required				

No PHF [ ]

°F	Food	Location	°F	Food	Location
57	Meat Patti	prep top cooler			
41	tomatoes ~~Tomatos~~	walk-in			
-2	linguisa	walk-in freezer			

Comments:

7) The meat patties (57°F) were noted out of temp. Maintain all food in cold refrigeration 41°F or below and all hot held food 135°F and above. Discard the meat patties from prep top fridge.

5) Fans in walk-in observed to have dust build up. Clean & Maintain.

Received By: [signature]

REHS: Jay Bjelke