

**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: <b>ELK'S LODGE</b>		Inspection Date: <b>8/5/21</b>	
Address: <b>150 S. SHASTA ST., WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>WILLOWS ELK LODGE</b>	Phone No.: <b>934-4321</b>	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: <b>- NONE CURRENT</b>		Certificate Expiration Date: <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 (See reverse side of sheet for summary)</b>			

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							X				
In											
In	N/O										
In	N/O										
In	N/O										
In	N/A	N/O									
In	N/A									X	
In	N/A	N/O									
In	N/A	N/O								X	
In	N/A	N/O								X	
In	N/A	N/O									
In	N/A	N/O					X				
In											
In	N/A	N/O									
In	N/A	N/O									
In	N/A	N/O									
In											
In										X	
In							X				
In											

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	GROUND BEEF	WALK-IN FRIDGE			
112	DILIGENT PREP	CROCK POT ON TABLE			

Comments: VIOLATIONS

① FOOD FACILITY LACKS A CERTIFIED FOOD MANAGER. OBTAIN CERT WITHIN 60 DAYS. (COMPLIANCE DATE → 10/5/21).

④ AUTOMATIC DISHWASHER MUST PROVIDE A SANITIZER CYCLE THAT DISPENSES AT LEAST 50 PPM CHLORINE. THE DISHWASHER MEASURED NON-DETECT, THEREFORE THE 3-COMPARTMENT SINK MUST BE USED UNTIL DISHWASHER CAN BE REPAIRED.

Received By: [Signature] REHS: Andrew Petyo

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Continuation Sheet

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Owner/Permittee: <b>PAGE 2</b>	
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Comments: VIOLATIONS (CONT)

(23) KEEP FACILITY FREE OF PESTS, VERMIN, INSECTS ETC. OBSERVED MANY DEAD INSECTS ON THE FLOORS

(33) CLEAN & SANITIZE ALL THE KITCHEN SHELVING, ALL WAS OBSERVED FILTHY.

(35) ALL NON-COMMERCIAL APPLIANCES MUST BE REPLACED WITH COMMERCIAL GRADE, N.S.F. APPROVED MODELS. (I.E. FABERWARE FRYER, CROCKPOTS, ETC.)

(35)<sup>(36)</sup> ALL UTENSILS SHALL BE OF DURABLE, NON-ABSORBANT CONSTRUCTION. DISCONTINUE USING WOODEN UTENSILS.

(35) REPAIR EXHAUST HOOD BAFELED SO THAT THERE ARE NO GAPS.

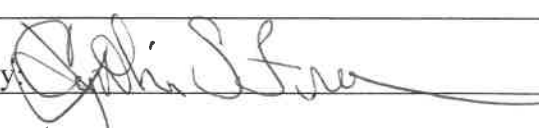
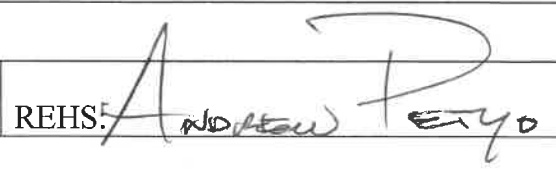
(35) CLEAN & SANITIZE THE MOLDY ICE MACHINE ON A REGULAR BASIS.

(35) CLEAN & SANITIZE THE BAR GUNS REGULARLY. ALL GUNS WERE MOLDY & DIRTY.

(36) IF USING A COUNTER TOP FRYER, USE IT ONLY UNDER THE EXHAUST HOOD

(45) CLEAN & SANITIZE & DE-GREASE WALLS AROUND THE KITCHEN BOVE.

(45) CLEAN & SANITIZE THE WALK-IN FLOOR, IT IS VERY FILTHY.

Received By: 	REHS: 
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