FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

							(30) 934-6103		01		
Name of Facility/ DBA: Inspection Date:											
GLENN MEDICAL CENTER						8/7/19					
Address:							Reinspection Date (on or after):				
	1133 W. SYCAMORE ST., WILLOWS, CA					(Reinspections are subject to fees)					
Owner/Permitee: Phone No.:								a:			
									н Ехр. Бак	C .	
GUENN MEDICAL (INTER INC.							11:00				
Certi	Certificate Expiration Date:										
	ASHLEY MCLEOD (Certificate expires five years after it is issued)								s 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										
						Out COS Out COS					
(In)			onstration of knowledge		M	*	24. Person in charg	e present and performs duties			
(Tir)			municable disease restrictions	RIEGE.	(P		iness and hair restraints			
In	N/O		harge of eyes, nose, mouth	10000			26. Approved thaw				
(In	N/O N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use				27. Food separated 28. Washing fruits			-	
In	N/O		lwashing facilities available		×	<u> </u>		es properly identified, stored and use	d	+	
In	N/A N/O		er hot and cold food holding temps	Service	2			1. Self service, 32. Labeled	×	1	
ln	(N/A)	8. Time	as a public health control, records				33. Nonfood contac	t surfaces clean			
In	N/A (N/O)		er cooling methods					acilities maintained, test strips			
In In	N/A N/O		per cooking time and temps eating temperature for hot holding					nsils, approved, clean good repair	×	-	
ln	N/A N/O		arned and reservice of food				37. Vending Machin	36. Equipment, utensils and linens, storage and use			
(fin)	1071	-	I safe and unadulterated				38. Adequate ventil				
(III)	N/A N/O	14. Food	d contact surfaces clean and sanitized	W Wall				provided and accurate			
(In)			I from approved source	E1-500				roperly used and stored			
	N/A N/O		I stock tags, 17. Gulf Oyster regs					er backflow prevention		-	
	N/A N/O		pliance with HACCP plan isory for raw/undercooked food					y disposed; facilities maintained supplied, properly constructed, clear		+	
	N/A		th care/ School prohibited food					vermin proof; personal items separa			
	The state of the s					and the second second				_	
In		21. Hot	& cold water. Temp: 120 °F	LIST ME				d ceilings maintained and clean			
(In)			& cold water. Temp: 120 °F tewater properly disposed				45. Floors, walls and	d ceilings maintained and clean living or sleeping quarters			
In (In) (In)		22. Was					45. Floors, walls and 46. No unapproved 47. Signs posted; Pe	living or sleeping quarters rmit & inspection report available			
(In) (In)		22. Was	tewater properly disposed				45. Floors, walls and 46. No unapproved	living or sleeping quarters rmit & inspection report available	7		
<u>In</u>		22. Was	tewater properly disposed				45. Floors, walls and 46. No unapproved 47. Signs posted; Pe	living or sleeping quarters rmit & inspection report available			
No P		22. Was 23. No r	tewater properly disposed odents, insects, birds, animals				45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re	living or sleeping quarters rmit & inspection report available quired			
<u>In</u>	HF []	22. Was 23. No r	tewater properly disposed		۰F		45. Floors, walls and 46. No unapproved 47. Signs posted; Pe	living or sleeping quarters rmit & inspection report available			
No P		22. Was 23. No r	tewater properly disposed odents, insects, birds, animals			+ ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P F 37	Food	22. Was 23. No r	Location Array Prese Course		°F	+ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re	living or sleeping quarters rmit & inspection report available quired Location	*		
No P	Food HAM HAM	22. Was 23. No r	Location ATOP ICE			Ha Ti	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P °F 34 45	Food	22. Was 23. No r	Location Array Prese Course			+ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P F 37	HAM HAM CUBES	22. Was 23. No r	Location ATOP ICE BATH ATOP GRILL			Ha	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P °F 34 45	HAM HAM CUBES BACON	22. Was 23. No r	Location Arop Prep Course Arop ICE BATH Arop Grill Single Doop			+ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P °F 34 45 135 33	HAM HAM CUBES BACON MILK	22. Was 23. No r	Location ATOP ICE BATH ATOP GRILL	XE		+ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P °F 34 45 135 23 Com	HAM HAM CUBES BACON MILK aments:	22. Was 23. No r	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCOTIC AIR FRIM	XE		+ta	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location	*		
No P °F 34 45 135 23 Com	HAM HAM CUBES BACON MILK aments:	22. Was 23. No r	Location Arop Prep Course Arop ICE BATH Arop Grill Single Doop	XE		+ba	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters ermit & inspection report available quired Location	*		
No P °F 34 45 135 23 Com	HAM HAM CUBES BACON MILK aments:	22. Was 23. No r	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCTIC AIR FRIE		35	T	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food Food Souled Equations	living or sleeping quarters ermit & inspection report available quired Location	*		
No P °F 34 45 135 23 Com	HAM HAM CUBES BACON MILK aments:	22. Was 23. No r	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCOTIC AIR FRIM		35	T	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food Food Souled Equations	living or sleeping quarters ermit & inspection report available quired Location	*		
No P °F 34 45 135 Com	HAM HAM CUBES BACON MILK Imments:	22. Was 23. No r	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCTIC AIR FRIE	RI	35	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food Food Source Equation	Location WAW-IN TR	Das		
No P °F 34 45 135 Com	HAM HAM CUBES BACON MILK Imments: O CHIT	22. Was 23. No r	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCOTIC AIR FRIM VIOLATIONS.	RI	35 101	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food RD Souled EGUS Properium	Location WALK - IN FR	Das		
No P F 34 45 135 Com Sort	HAM HAM CUBES BACON MILK IMMENTS: O CHIT	22. Was 23. No r	Location ATOP PREP CONTER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCTIC AIR FRIM VIOLATIONS. UNSH SINKS SH	R I HACI	35 101 - F	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food FOO	Location WALK - IN FR	Das		
No P F 34 45 135 Com Sort	HAM HAM CUBES BACON MILK IMMENTS: O CHIT	22. Was 23. No r	Location ATOP PREP COLLER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCTIC AIR FRIN VIOLATIONS. WASH SINKS SH TEWELS AND	HAU WA	35 100 - T	AT BE W	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food RD Souce EGGS Property Aptra (7)	Location WALK-IN TR Supplied A Supplied Location H. Si	JATH VK 1	2	
No P °F 34 45 135 Sof KITT	HAM HAM COBES BACON MILK IMMENTS: O CHIT	AND AR	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOR ARCTIC AIR FRIM VIOLATIONS OTHE WASH SINKS SH TEWELS AND FAR LACKED P	HAU WA VAPZ	35 101 PM PM	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food FOO	Location WALK-IN FR SUPPLIED L AT BELOW	Das INH	2 #	
No P °F 34 45 135 Sof KITT	HAM HAM COBES BACON MILK IMMENTS: O CHIT	AND AR	Location ATOP PREP COLLER ATOP ICE BATH ATOP GRILL SINGLE DOOP ARCTIC AIR FRIN VIOLATIONS. WASH SINKS SH TEWELS AND	HAU WA VAPZ	35 101 PM PM	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food FOO	Location WALK-IN FR SUPPLIED L AT BELOW	Das INH	2 +	
No P F 34 45 135 Com No P	HAM HAM COBES BACON MILK IMMENTS: O CHIT	AND AR	Location ATOP PREP COULER ATOP ICE BATH ATOP GRILL SINGLE DOOR ARCTIC AIR FRIM VIOLATIONS OTHE WASH SINKS SH TEWELS AND FAR LACKED P	HAU WA VAPZ	35 PM	AT	45. Floors, walls and 46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food FLO SOULED EGGS PROPERLE ATTR () UELS OUS FOO MARSU MAR	Location WALK-IN FR 1000 AT BELOW RED THE FOR	Das INH	2 #	

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 ____ of _____

Name of Facility/ DBA:	Inspection Date:
Address:	8/7/19
Addition.	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Co	Code
Comments:	
VIOLATIONS (CONT.):	
(7) OUT DE TEMP. 1) HAM CUBES ATOP	
* INSTRUCTED OFERATOR HOW TO CONST	RUCT A PROPER ICE
BATH	
30 ALL FOOD SHALL BE STORED AT LEA	
OFF OF THE FLOOR, LOBSERVED BIN	S OF FOOD ON
FLOOR IN THE WALK-IN FREEZER	
38 REPAIR THE DRIPPING COMPRESSOR IN	JTHE WALK-IN
TRIPGE THE IS A CROSS-CONTANINA	TION RISK
35) (18) A PLAN REVIEW IS REQUIRED	WHEN NEW
APPLIANCES ARE ADDED OR THE FAC	
A RE-MODEL MAKE APPLICATION FOR	A MINOR PLAN
CHECK AT G.C.E.H. FOR THE:	
1) NEW KE MACHINE & Z) SMALL MA	GILCHEF S.S. FRIDE
44) STORE ALL PERSONAL ITEMS & FOOD	S IN A DESKNATE
EMPLOYEE AREA & NOT IN WITH FOOD	SERVED TO THE
PUBLK, VOBSTERVED MT. DEW OPEN)	N SINGLE DOOR TREES
DIOD FACILITY FACKED ENIDENCE OF	
Ko ki - d III)	TAIN COKES AND
	FOR INSPECTION.
(Cos Opp	
	,
	The state of the s
Received By: REHS:	Zul VETIN