

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: <u>MAR-VAL FOODS STORES #12</u>		Inspection Date: <u>9/7/22</u>	
Address: <u>517 S. TEHAMA ST., WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MAR-VAL EMPORIUM INC.</u>	Phone No.: <u>209-369-3611</u>	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MAR LAURIE FELKINS</u>		Certificate Expiration Date: <u>3/19/24</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O					X		27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In					X	X		29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O			X	X		30. Food storage, 31. Self service, 32. Labeled		X
<input checked="" type="checkbox"/>	In	N/A	N/O						33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>	In	N/A	N/O						36. Equipment, utensils and linens, storage and use		X
<input checked="" type="checkbox"/>	In	N/A	N/O						37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In								40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O						41. Plumbing, proper backflow prevention		X
<input checked="" type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						44. Premises clean, vermin proof; personal items separate		X
<input checked="" type="checkbox"/>	In	N/A	N/O						45. Floors, walls and ceilings maintained and clean		X
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In						X		47. Signs posted; Permit & inspection report available		
<input checked="" type="checkbox"/>	In								48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
80	COOKED CHICKEN	DILIGENT PREP ATOP COUNTER	41	CRAB BREAD	ISLAND REFRIGERATOR
38	MEATBALLS	DELI CASE	40	SOUR CREAM	REACH-IN FRIDGE
40	TURKEY	UNDER PREP COOLER	38	RAW CHICKEN	REACH-IN FRIDGE
35	HAM CUBES	ATOP TRUZE SALAD COOLER	30	GROUND BEEF	BUTCHER SHOP WALK-IN
Comments: CORN DOGS		HOT HOLDING CABINET	*50	WATER MELON	ATOP ICE
33	RAW CHICKEN	WALK-IN FRIDGE	*46	SALSA	SELF-SERVE REFRIGERATION
41	ECLAIRS	DISPLAY REFRIGERATION	40	MILK	DAIRY WALK-IN

VIOLATIONS

- 45 CLEAN/SANITIZE ALL FLOORING IN THE DELI/BAKERY AREA
- 4 ALL EMPLOYEE BEVERAGES IN PREP AREAS SHALL HAVE A LID OR COVER, NO OBSERVED DRINKING CUPS WITH NO LIDS

Received By: [Signature] REHS: Andrew Peryo

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Comments: VIOLATIONS (CONT.)

* MAJOR (6) ALL HANDWASH SINKS SHALL BE AVAILABLE FOR USE AT ALL TIMES. ~ THE BUTCHER SHOP HAND SINK WAS COMPLETELY BLOCKED.

* MAJOR (7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MULTIPLE FOODS OUT OF TEMP:

- WATERMELON @ 50°F - ADD ICE (PRODUCE DEPT.)
- SALSA @ 46°F - SELF SERVE REFRIGERATION @ 46°F (MEAT DEPT.)
- QONJA CHEESE @ 55°F - IN BASKET ABOVE CORN & WATERMELON (PRODUCE)

(23) KEEP FACILITY FREE OF ALL PESTS/VERMIN/INSECTS ETC. THE FACILITY HAS MANY FLIES (>12) INSIDE BLDG.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED FOOD ON SHEET PAN IN BAKERY WALKIN AND ICE CREAM ON FLOOR IN BACK WALK-IN FREEZER.

(35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE N.S.F. MODELS (IE. MICROWAVES, CROCK POT, POIS ETC.)

(35) REPAIR THE RUBBER SEALS ON THE SMALL SALAD BAR PREP COOLER (DELI).

(35) REPAIR THE SEALS ON WALK-IN DOORS IN THE BUTCHER SHOP.

(35) REMOVE ALL THE DUCT TAPE FROM UTENSILS IN THE BUTCHER SHOP.

(35) REPAIR THE PITTED FLOORING IN THE BUTCHER SHOP.

(36) SECURE ALL CO2 CANISTERS TO AN IMMOBILE SURFACES

Received By: 	REHS: ANDREW PETYO
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Comments: VIOLATIONS (CONT)

36 BY WAY OF CHAIN OR BUNGEE (DELI)

41 REPAIR PLUMBING LEAK UNDER THE 3-COMP SINK IN THE DELI.

41 PROVIDE A BACKFLOW PREVENTION DEVICE ON THE MOP SINK & SPRAYER.

44 REMOVE ALL BROKEN OR UN-USED EQUIPMENT AND/OR JUNK FROM FACILITY. THESE PROVIDE PEST HARBORAGES.

45 REPAIR ALL THE VINYL COUING COMING OFF OF WALLS IN THE DELI AREA.

45 CLEAN/SANITIZE THE WALLS & CEILING IN THE DELI AREA.

45 CLEAN/SANITIZE THE BUTCHER SHOP WALK-IN FLOORING, IT IS VERY GRIMY & COVERED IN BLOOD.

* SB 1383

* ATTACH COPY OF WRITTEN AGREEMENT W/ RECOVERY ORGANIZATION

* RECORD FREQUENCY OF FOOD PICKUP & QUANTITY (IN LBS.)

Received By: <u>[Signature]</u>	REHS: <u>Andrew P [Signature]</u>
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