

**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: <u>Fu Hing CHINESE FOOD</u>		Inspection Date: <u>11/11/17</u>	
Address: <u>100 S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>CUONG BACH NGO</u>	Phone No.: <u>934-8922</u>	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CUONG BACH NGO</u>		Certificate Expiration Date: <u>11/20/19</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 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			Maj	Out	COS	Out	COS
<input checked="" type="checkbox"/> In	<b>Critical Risk Factors for Disease</b>						
<input checked="" type="checkbox"/> In	1. Demonstration of knowledge					24. Person in charge present and performs duties	
<input checked="" type="checkbox"/> In	2. Communicable disease restrictions					25. Personal cleanliness and hair restraints	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables	
<input checked="" type="checkbox"/> In	6. Handwashing facilities available					29. Toxic substances properly identified, stored and used	
<input checked="" type="checkbox"/> In	N/A	N/O	7. Proper hot and cold food holding temps	<input checked="" type="checkbox"/> X		30. Food storage, 31. Self service, 32. Labeled	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A		8. Time as a public health control, records			33. Nonfood contact surfaces clean	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A	N/O	9. Proper cooling methods			34. Warewashing facilities maintained, test strips	
<input checked="" type="checkbox"/> In	N/A	N/O	10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	12. Returned and reservice of food			37. Vending Machines	
<input checked="" type="checkbox"/> In	13. Food safe and unadulterated					38. Adequate ventilation and lighting	
<input checked="" type="checkbox"/> In	N/A	N/O	14. Food contact surfaces clean and sanitized			39. Thermometers provided and accurate	
<input checked="" type="checkbox"/> In	15. Food from approved source					40. Wiping cloths properly used and stored	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	N/O	18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	N/O	19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A		20. Health care/ School prohibited food			44. Premises clean, vermin proof, <u>personal items separate</u>	<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	21. Hot & cold water. Temp: <u>120+ °F</u>					45. Floors, walls and ceilings maintained and clean	
<input checked="" type="checkbox"/> In	22. Wastewater properly disposed					46. No unapproved living or sleeping quarters	
<input checked="" type="checkbox"/> In	23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available	
						48. Plan Review Required	

**No PHF [ ]**

°F	Food	Location	°F	Food	Location
46	GARLIC IN OIL	ATOP PREP COOLER	35	RAW EGGS	BACK SINGLE DOOR TRUE FRIDGE
45	POOLED EGGS	BELOW PREP COOLER	39	CHICKEN	WALK-IN FRIDGE
156	RICE	RICE COOKER			
35	SHRIMP	2-DOOR TRUE FRIDGE			

Comments: VIOLATIONS:

⑦ Hold all Potentially Hazardous Food at/below 41°F or at/above 135°F at all times. Measured the following out of temp:

1) GARLIC IN OIL @ 46°F ⇒ NO OPERATOR KEEP GARLIC ON PREP TABLE IN A ICE BATH THAT IS NOT SETUP PROPERLY. INSTRUCTED COOK HOW TO SETUP PROPER ICE BATH WHILE USING GARLIC IN OIL AND

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**Continuation Sheet**

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Address: <u>PAGE 2</u>	
Owner/Permitee:	
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**Comments:**

1) POOLED EGGS.

2) POOLED EGGS BELOW PREP COOLER @ 45°F. OPERATOR INSTRUCTED IN HOW TO USE ICE BATH.

26) THAWING POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE DONE USING ONE OF FOUR APPROVED METHODS. 1) THAW UNDER REFRIGERATION 2) THAW IN A MICROWAVE 3) UNDER COOL RUNNING WATER IN AN APPROVED PREP SINK OR THAWED DIRECTLY AS A COOKING PROCESS. OBSERVED TUB OF RAW FROZEN CHICKEN THAWING IN BACK ROOM.

27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED RAW CHICKEN ABOVE CARROTS IN THE WALK-IN.

32) RE-LABEL ALL DRY STORAGE BINS SUCH THAT CONTENTS ARE IDENTIFYABLE. OBSERVED SOME PREP CART SPICES WITH LABELS THAT HAVE RUBBED OFF.

33) CLEAN & SANITIZE ALL STAINLESS STEEL SHELVING USED TO STORE DISPOSABLE UTENSILS. MOST WERE OBSERVED TO BE FILTHY.

35) CLEAN & SANITIZE ALL THE DRY GOODS STORAGE CONTAINERS USED ON THE PREP CART ON A REGULAR BASIS. BINS WERE OBSERVED TO BE VERY STICKY & GREASY.

35) PAINT OR RE-FINISH ALL BARE WOOD SHELVING USED TO STORE DISPOSABLE UTENSILS. BARE WOOD IS NOT APPROVED.

36) SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE. CO2 WAS UNGUARDED.

37) ALL PERSONAL ITEM & FOOD SHALL BE STORED AWAY OR IN SEPERATE LOCATION FROM FOOD SERVED TO THE PUBLIC. OBSERVED ICE CREAM & DRINKS IN FRIGGED WITH FOOD FOR PUBLIC.

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REHS: Andrew Petyo