

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: STARBUCKS #452		Inspection Date: 10/6/16	
Address: 505 N. HUMBOLDT AVE, WILLOWS, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: STARBUCKS COFFEE COMPANY	Phone No.: 934-3844	Inspection Time: 9:30	Permit Exp. Date:
Certified Food Handler: ASHLEY NIEHUES		Certificate Expiration Date: 8/12/21 <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	
Critical Risk Factors for Disease						Maj	Out	COS			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In						X			29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate	X	
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
38	FLAT BREAD SANDWICH	SINGLE DOOR TRUE FRIDGE	40	STEAK WRAP	REACH IN FRIDGE
38	CREAM CHEESE	SMALL UNDER COUNTER DELFIELD FRIDGE			
38	MILK	" " "			
39	PROTEIN BOX	DRIVE-THRU UNDER COUNTER FRIDGE			

Comments:
 - NO CRITICAL VIOLATIONS. - FACILITY IS CLEAN & WELL MAINTAINED.
CORRECT THE FOLLOWING:
 (6) HANDWASH SINK SHALL BE UN-BLOCKED OR UN-OBSCURSED AT ALL TIMES, AVAILABLE FOR HAND WASHING. V BACK HAND SINK WAS BLOCKED BY SOME FURNITURE.
 (39) SOME UNDER COUNTER FRIDGES THERMOMETERS WERE NOT VISABLE AND PUSHED TO THE BACK OF THE APPLIANCE.
 (45) REPAIR FLOOR DRAIN GRATE SO THAT IT IS NOT A TRIP HAZARD.

Received By: Ashley Niehues	REHS: Andrew Petya
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