

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

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	POOLED EGGS	BELOW PREP COOLER	60	COOKED CHICKEN	PLACED UNDER PREP COOLER KITCHEN
39	SHRIMP	BELOW PREP COOLER	39	RAW EGGS	BACK 2-DOOR FRIDGE
53	GARLIC IN OIL	ATOP PREP, COOLER			
148	RICE	BACK RICE WARMER			

Comments: \*~~CRITICAL VIOLATIONS~~\*

Ⓡ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS HELD OUT OF TEMP:

1) GARLIC IN OIL+WATER @ 53°F ⇒ PLACED IN P. COOLER ON ARRIVAL ~ OPERATOR DISPOSED OF APPROX. 3 Tbl.

2) COOKED CHICKEN @ 60°F ⇒ COOKED 2 HRS PRIOR, LEFT OUT OF TEMP & PLACED IN PREP. COOLER ON ARRIVAL

Received By: [Signature] REHS: ANDREW PETHO

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Continuation Sheet

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Comments:

\*\* CRITICAL VIOLATIONS (CONT.) \*\*

2) OPERATOR DISPOSED OF APPROX 3lb OF CHICKEN.

OTHER VIOLATIONS

23) KEEP FACILITY FREE OF ALL PESTS, RODENTS, INSECTS, ETC AT ALL TIMES. OBSERVED 1/2 DOZEN DEAD ROACHES ON STICKY TRAPS AROUND FACILITY. MAINTAIN PEST CONTROL.

27) STORE ALL RAW P.H.F'S BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED RAW BEEF ABOVE PRODUCE IN WALK-INS, RAW CHICKEN ABOVE BROCCOLI IN WALK-INS

29) STORE ALL TOXICS, MEDICINES, ETC. AWAY FROM ANY FOOD OR FOOD PREP AREAS SURFACES.

32) LABELS ALL CONTAINERS OF RE-PACKAGED FOODS IF THEY ARE NOT EASILY IDENTIFIABLE (POWDERS, DRIED GOODS, ETC.)

35) CLEAN & SANITIZE & DE-GREASE ALL UTENSILS, ESPECIALLY ON THE PREP CART, ON A REGULAR BASIS. MANY ARE STICKY AND FILTHY.

36) STORE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE, USING A CHAIN, BUNGEE CORD ETC.

36) DO NOT COVER FOOD SERVED TO THE PUBLIC WITH LINEN, CLOTH/FABRIC ETC. FACILITY COVERING FOOD IN WALK IN W/ CLOTH.

40) ALL WIPING CLOTH'S/RAGS ETC. SHALL BE STORED IN BUCKET OF SANITIZER WHEN NOT IN USE.

45) CLEAN & DEGREASE UNDER & AROUND KITCHEN COOKING EQUIPMENT. ALL WAS GREASY/DIRTY

Received By:

*[Signature]*

REHS:

*[Signature]*  
ANDREW P. [unclear]