

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: THE LAST STAND		Inspection Date: 1/30/14	
Address: 414 N. TEHAMA ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SANDY & TONY HOBBS	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: TONY HOBBS		Certificate Expiration Date: 9/7/15 <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	Out = Items not in compliance		COS = Corrected On Site	
<input checked="" type="checkbox"/>			1. Demonstration of knowledge					24. Person in charge present and performs duties		Out	COS
<input checked="" type="checkbox"/>			2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>		N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
<input checked="" type="checkbox"/>		N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected			
<input checked="" type="checkbox"/>		N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables		X	
<input checked="" type="checkbox"/>			6. Handwashing facilities available					29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>		N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair			
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
<input checked="" type="checkbox"/>	N/A	N/O	12. Returned and reservice of food					37. Vending Machines			
<input checked="" type="checkbox"/>			13. Food safe and unadulterated					38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>			15. Food from approved source					40. Wiping cloths properly used and stored			
<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"/>	N/A	N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
<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"/>	N/A	N/O	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: 120° °F					45. Floors, walls and ceilings maintained and clean		X	
<input checked="" type="checkbox"/>			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>			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
119	CHILI	(DILIGENT PREP) SOUP WARMER			
39	HAM	ATOP PREP COOLER			
38	CHEESE (CHEDDAR)	BELOW PREP COOLER			
35	GROUND BEEF	WALK-IN FRIDGE			

Comments:
 - NO CRITICAL VIOLATIONS
* FACILITY IS CLEAN & WELL MAINTAINED *
 (27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOOD. OBSERVED BOX OF EGGS ABOVE PRODUCE IN WALK-IN.
 (15) CLEAN & SANITIZE FLOORING AROUND & BEHIND KITCHEN APPLIANCES

Received By: *[Signature]* REHS: *ANDREW A. PEYD*