

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: NANCY'S AIRPORT CAFE'		Inspection Date: 10/11/17	
Address: 353 C/R G, Willows, CA		Reinspection Date (on or after): 4/11/18 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: CHIELO ARCE	Phone No.:	Inspection Time: 3:30	Permit Exp. Date:
Certified Food Handler: CHIELO ARCE		Certificate Expiration Date: 11/21/21 <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											
In					Maj	Out	COS				
In						X		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					X		27. Food separated and protected		X	
In	N/O							28. Washing fruits and vegetables			
In								29. Toxic substances properly identified, stored and used			
In	N/A	N/O			X	X		30. Food storage		X	
In	N/A							31. Self service		X	
In	N/A	N/O						32. Labeled		X	
In	N/A	N/O						33. Nonfood contact surfaces clean		X	
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X	
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				X		39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention		X	
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	N/O						44. Premises clean, vermin proof; personal items separate			
In								45. Floors, walls and ceilings maintained and clean		X	
In						X		46. No unapproved living or sleeping quarters			
In					X	X		47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
41	SAUSAGE	ATOP PREP. COOLER	41	MILK	TRUE FRIDGE
57	POOLED EGGS	UNDER PREP COOLER	140	SPLIT PEA SOUP	ATOP SOUP WELL
57	CHEESE	ATOP BROKEN P. COOLER (ICE BATH)	39	BAKED POTATO	2-DOOR TRUE FRIDGE
38	RAW HAMBURGER	2-DOOR BEV-AIRE FRIDGE	43	PANCH DRESSING	ATOP SALAD BAR
121	SAUSAGE GRAVY	ATOP STEAM TABLE	38	RAW CHICKEN	WALK-IN FRIDGE
136	REFRIED BEANS	ATOP STEAM TABLE			

**** CRITICAL 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) POOLED EGGS UNDER PREP COOLER @ 57°F ⇒ OPERATOR DISPOSED OF APPROX 1PT. →

Received By: Julie Anderson REHS: Andrew Perry

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Comments:

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

2) 3 lbs OF CHEESE & 1/2 lb TOMATOES (CUT) ATOP BROKEN PREP. COOLER => OPERATOR DISPOSED OF ALL FOOD.

NOTE: BROKEN PREP COOLER SHALL NOT BE USED & MUST BE REPAIRED OR REPLACED.

23) KEEP THE FACILITY FREE OF PESTS, INSECTS, VERMIN, ETC. FACILITY STILL HAS A COCKROACH (GERMAN) INFESTATION. CONSULT WITH PEST CONTROL AND CLEAN UP ~~THE~~ HARBORAGE AREAS. ~ OBSERVED MANY FLIES & ROACHES

OTHER VIOLATIONS

1) ALL FOOD SERVICE EMPLOYEES MUST HAVE A CERTIFIED FOOD SAFETY CARD AVAILABLE ON-SITE FOR INSPECTION. ~ SEVERAL EMPLOYEE CARDS WERE MISSING.

1) ALL PERSONAL/EMPLOYEE BEVERAGES MUST HAVE A LID OR COVER IF CONSUMED IN FOOD PREP AREAS. ~ OBSERVED CUP ON SHELF IN KITCHEN.

14) CLEAN & SANITIZE THE MEAT SLICER AFTER USE. THE MEAT SLICER IS FILTHY.

22) THE FLOOR DRAIN UNDER THE DISHWASHER DOES NOT APPEAR TO BE DRAINING. CALL A PLUMBER TO REPAIR DRAIN.

24) STORE ALL RAW P.H.F. AWAY FROM OR BELOW READY TO EAT FOOD. ~ OBSERVED POOLED EGGS ABOVE CHEESE.

30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED SACKS OF DRIED GOODS ON THE FLOOR IN BACK

Received By: X [Signature]	REHS: Andrew [Signature]
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OTHER VIOLATIONS (CONT.)

- 30 AND BOXES OF FOOD ON THE WALK-IN FREEZER FLOOR.
- 32 ALL BULK DRIED GOODS, SPICES, FLOURS ETC. NOT IN THE ORIGINAL CONTAINER MUST BE LABELED OF CONTENTS.
- 33 CLEAN & SANITIZE ALL KITCHEN SHELVING, IT IS ALL VERY FILTHY.
- 35 ALL BARE WOOD SURFACES (I.E. SHELVING, KETCHUP REEF, WALL BEHIND PREP COOLER) MUST BE MADE NON-ABSORBANT, EASILY CLEANABLE & DURABLE.
- 35 REPLACE NON-COMMERCIAL PANASONIC MICROWAVE WITH A COMMERCIAL GRADE, N.S.F. APPROVED MODEL
- 35 DO NOT USE COOKING APPLIANCES UNDER THE UN-APPROVED EXHAUST HOOD IN THE BACK. REPEAT VIOLATION!
- 35+23 REPAIR OR REMOVE ALL SHELVING IN DIS-REPAIR AROUND THE DISH ROOM. THIS SHELVING IS A COCKROACH HARBORAGE.
- 41 REPAIR LEAKY HAND WASH SINKS (BOTH).
- 41 REPAIR LEAK UNDER THE 2-COMPARTMENT PREP SINK.
- 41 RE-CONFIGURE PLUMBING THAT RUNS ACROSS THE FLOOR IN THE WALK-WAY. THIS IS NOT A PROPER PLUMBING CONFIGURATION.
- 45 CLEAN/SANITIZE THE KITCHEN CEILING, FLOORS & WALLS. ALL SURFACES WERE VERY FILTHY.

Received By:

[Signature]

REHS:

ANDREW *[Signature]*