

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: <u>OLD 99 LIQUOR</u>		Inspection Date: <u>11/2/15</u>	
Address: <u>447 N. TEHAMA ST., WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ANAND KUMAR</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>N/A</u>		Certificate Expiration Date: <u>-</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 checked="" type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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	X	
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		
In	N/A	N/O							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	X	
In							X		45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	(UN-OPEN) MILK	SMALL WALK-IN FRIDGE			

Comments:
VIOLATIONS:

(6)(21) BATHROOM HANDSINK SHALL BE PROPERLY SUPPLIED WITH HAND TOWELS, SOAP & WARM WATER OF AT LEAST 100°F. HAND SINK LACKED WARM WATER (71°F).

(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS, ETC AT ALL TIMES. OBSERVED MANY MOUSE DROPPINGS IN THE BACK STORAGE ROOMS.

Received By: [Signature] REHS: ANDREW PETA

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Owner/Permitee: PAGE 2	

Comments:

VIOLATIONS (CONT.):

30 ALL FOOD, WITH THE EXCEPTION OF BEER & SODA, MUST BE STORED AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED MILK ON FLOOR AND BACK ROOM FOOD ON THE FLOOR.

44 KEEP THE PREMISIS CLEAN AND FREE OF JUNK, LITTER, CAST-OFFS ETC. THE WHOLE FACILITY HAS JUNK/OLD APPLIANCES ALL AROUND THE STORE

45 RE-SEAL VINYL COVING TO WALLS AROUND FACILITY. COVING, IN AREAS, IS COMING OFF OF THE WALLS.

- NEW WALK-IN FRIDGE CONSTRUCTION INSPECTION -

CORRECT THE FOLLOWING, THEN CALL FOR RE-INSPECTION.

45 SEAT ALL VINYL COVING TO CEMENT FLOOR AND SEAL

45 REPLACE/SEAL ALL HOLES IN STAINLESS WITH RIVETS OR OTHER PERMANANT METHOD.

45 RE-CAULK/CLEANUP SEAMS WITH CAULK SO THAT THERE ARE NO CRACK/CREVICES AND THESE AREAS ARE SEALED.

41 RE-DO/RE-PLUMB COPPER LINES SO THAT THERE ARE NO LEAKS OR LEAKY PLUMBING/EQUIPMENT.

35 ALL REACH-IN DOORS SHALL HAVE SELF-CLOSING ARM ATTACHED WITH HEATED GLASS FULLY OPERATIONAL.

35 EVAPORATOR SHALL BE PROPERLY ATTACHED TO A STABLE SHELVING UNIT AND BARE WOOD SHALL BE MADE SMOOTH, EASILY CLEANABLE & NON-ABSORBANT.

Received By:

[Signature]

REHS:

ANDREW P. [Signature]