

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: WALMART		Inspection Date: 12/5/14	
Address: 470 N. AIRPORT ROAD, WILLOWS, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WALMART	Phone No.:	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: ROBERT S. HASKINS		Certificate Expiration Date: 9/16/15 <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 <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		
In	N/A								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							39. Thermometers provided and accurate		
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	N/O							44. Premises clean, vermin proof; personal items separate		
In							X		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	DELI/BUTCHER Location	°F	Food	Location
138	ORANGE CHICKEN	HOT HOLDING DISPLAY	40	COTTAGE CHEESE	DISPLAY FRIDGE
39	TURKEY	DISPLAY CASE	39	EGGS	REACH-IN DISPLAY
39	JARLSBERG CHEESE	INSIDE WALK-IN	32	GROUND BEEF	MEAT WALK-IN FRIDGE
39	CILANTRO DRESSING	BAKERY PRODUCE WALK-IN	32	CUT WATERMELON	REACH-IN DISPLAY CASE
Comments: MEAT/POULTRY DAIRY					
39	ROUND STEAK	DISPLAY CASE			
39	JIMMY DEAN SAUSAGE	DISPLAY CASE REACH-IN			

- NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

⑥ ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED & UN-OBSTRUCTED AT ALL TIMES. OBSERVED NO HAND TOWELS AT THE DELI SINK & SINK

Received By: *[Signature]* REHS: *ANDREW PERGO*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Owner/Permitee:	<u>PAGE 2</u>

Comments:

CORRECT THE FOLLOWING (CONT.)

- 6 ~~NEAR~~ NEAR LABELING TABLE WAS OBSTRUCTED BY A CART.
- 21 ALL 3-COMPARTMENT & PREP SINKS MUST PROVIDE HOT WATER OF AT LEAST 120°F & ALL HAND SINKS 100°F. HAND SINK NEAR 3-COMP SINK IN THE DELI MEASURED 71°F AFTER 2-MIN. & PREP SINK IN "OFFICE" ROOM WAS ONLY 72°F.
- 33 CLEAN & SANITIZE THE DOORS IN THE DELI WHERE HANDS MAKE CONTACT W/ THE DOOR.
- 35 RE-ATTACH AND SEAL 3-COMPARTMENT SINK (DELI) TO THE WALL.
- 35 REMOVE ICE BUILD-UP IN THE WALK-IN FREEZER AT THE BAKERY.
- 45 REPAIR LEAKS IN THE CEILING IN THE BAKERY DISHWASH ROOM & ~~THE~~ BAKERY PREP AREA & ANY OTHER FOOD PREP AREAS.
- 45 CLEAN/DEGREASE/SANITIZE ALL FLOORS IN THE DELI AREA. OBSERVED THE FLOORS TO BE A LITTLE GRIMY BEHIND APPLIANCES & IN THE CORNERS.

Received By:

[Signature]

REHS:

Andrew Perryo