

**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: <b>STONY GORGE MARKET</b>		Inspection Date: <b>3/25/14</b>	
Address: <b>2758 C/R 306, ELK CREEK, CA</b>		Reinspection Date (on or after): <b>80.00 REINSPECTION FEE WILL BE CHARGED FOR NEXT INSPECTION</b> <b>4/10/14</b>	
Owner/Permittee: <b>GAURAV KUMAR SHARMA</b>	Phone No.:	Inspection Time: <b>11:00</b>	Permit Exp. Date: <b>INSPECT</b>
Certified Food Handler: <b>AMIT SHARMA</b>		Certificate Expiration Date: <b>7/25/16</b> (Certificate expires five years after it is issued)	
Service: <input checked="" type="checkbox"/> Routine Inspection <input checked="" 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							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	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	N/O							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						X		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use						X		
In	N/A	N/O							37. Vending Machines								
In	N/A	N/O						X	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	N/O							44. Premises clean, vermin proof, personal items separate						X		
In									45. Floors, walls and ceilings maintained and clean								
In									46. No unapproved living or sleeping quarters								
In									47. Signs posted; Permit & inspection report available								
In									48. Plan Review Required						X		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
39	EGGS	DISPLAY FRIDGE			

Comments:

**\*\*CRITICAL VIOLATION(S)\*\***

**(6)** ALL FOOD FACILITIES SHALL EQUIPED WITH A WORKING HAND SINK, WITH WARM WATER (>100°F) & BE PROPERLY SUPPLIED W/ SOAP & HAND TOWELS. HAND SINK ALSO NEEDS TO BE AFFIXED TO THE WALL.

**(48)** FACILITY IS STILL NOT IN COMPLIANCE WITH APPROVED PLAN CHECK. THIS DEPARTMENT STILL HASN'T BEEN CONTACTED FOR

Received By:	REHS: <b>ANDREW A. PERRY</b>
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Continuation Sheet

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Comments:

\*\* CRITICAL VIOLATION(S) \*\* (CONT.)

48) A CONSTRUCTION INSPECTION & THE REQUIRED CHANGES HAVE NOT BEEN CORRECTED (SEE PLANS).

OTHER VIOLATIONS

33) PACKAGED FOODS IN THE STORE IS COVERED IN FILTHY DIRT & LONG PAST EXPIRATION DATES. ALSO OBSERVED SOME MOULDY CHEESES IN WALK-IN.

35) CLEAN & SANITIZE ALL APPLIANCES THAT ARE COVERED IN FILTHY GRIME DEAD BUGS ETC.

36) SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE AT ALL TIMES.

44) CLEAN & REMOVE ALL OLD OR UN-USED APPLIANCES, JUNK, ETC FROM THE PREMISES.

NOTE: AN 80.00 DOLLAR RE-INSPECTION FEE WILL BE CHARGED FOR NEXT RE-INSPECTION & A STORE CLOSURE WILL BE ISSUED IF REQUIRED APPLIANCES CANNOT BE ADDED.

Received By:

*[Signature]*

REHS:

ANDREW A. P. *[Signature]*