

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: KENTUCKY FRIED CHICKEN		Inspection Date: 3/6/14	
Address: 226 N. HUMBOLDT AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HANK APODACA	Phone No.:	Inspection Time: 3:30	Permit Exp. Date:
Certified Food Handler: BRANDON KIMBALL		Certificate Expiration Date: 11/15 <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			Maj	Out	COS	Out	COS
<u>In</u>	Critical Risk Factors for Disease						
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties	
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints	
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used	
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables	
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 12. Returned and reservice of food				37. Vending Machines	
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored	X
<u>In</u>	<u>N/A</u>	<u>N/O</u> 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	X
<u>In</u>	<u>N/A</u>	<u>N/O</u> 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	
<u>In</u>	<u>N/A</u>	<u>N/O</u> 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	X
<u>In</u>		21. Hot & cold water. Temp: 106 °F		X		45. Floors, walls and ceilings maintained and clean	
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
<u>In</u>		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
39	MILK	SMALL DRIVE-IN MILK FRIDGE			
147	FRENCH FRIES	HOT HOLD TRAY			
37	COLE SLAW	UNDER CABINET FRIDGE			
147	CHICKEN	CHICKEN HOT CABINETS			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

(2) HOT WATER OF ATLEAST 120 °F SHALL BE PROVIDED AT DISHWASHING & PREP SINK FIXTURES. H₂O MEASURE AT 106 °F.

(4) WIPING CLOTHS WHEN NOT IN USE SHALL BE STORED IN A BUCKET OF SANITIZER AT THE CORRECT CONCENTRATION. (100 PPM CHLORINE OR 200 PPM QUAT. AMMONIUM). BUCKET NEAR CHICKEN FRYERS MEASURED

Received By: REHS: ANDREW A. PERRY

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

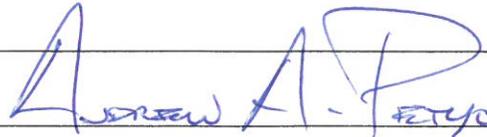
Name of Facility/ DBA: KENTUCKY FRIED CHICKEN	Inspection Date: 3/10/14
Address: PAGE 2	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments: VIOLATIONS (CONT.):

40 <100 PPM FOR QUATS.

41 REPAIR LEAKY FIXTURE AT THE MOP SINK NEAR THE CHICKEN FRYERS.

44 REMOVE OLD/BROKEN/UN-USED APPLIANCES FROM THE PREMISES. THESE ITEM PROVIDE HOMES FOR PESTS & VERMIN. OBSERVED LARGE STACK OF APPLIANCES INSIDE UN-USED WALK-IN COOLER

Received By: 	REHS: 
--	--