

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>Fu Hing Chinese Food</u>		Inspection Date: <u>4/14/15</u>	
Address: <u>100 S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>5/14/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Cuong Bach Ngo</u>	Phone No.: <u>934-8922</u>	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>Cuong Bach Ngo</u>		Certificate Expiration Date: <u>1/29/19</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 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		Maj	Out	COS			Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<input checked="" type="checkbox"/>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints				
In		<input checked="" type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used			X	
In		<input checked="" type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected			X	
In		<input checked="" type="checkbox"/> N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<input checked="" type="checkbox"/>			6. Handwashing facilities available				29. Toxic substances properly identified, stored and used				
In	N/A	N/O	7. Proper hot and cold food holding temps	X	X		30. Food storage, 31. Self service, 32. Labeled				
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean				
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			X	
In	N/A	<input checked="" type="checkbox"/> N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			X	
In	N/A	<input checked="" type="checkbox"/> N/O	12. Returned and reservice of food				37. Vending Machines				
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38. Adequate ventilation and lighting			X	
In	N/A	N/O	14. Food contact surfaces clean and sanitized			X	39. Thermometers provided and accurate				
<input checked="" type="checkbox"/>			15. Food from approved source				40. Wiping cloths properly used and stored				
In	<input checked="" type="checkbox"/> N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
In	<input checked="" type="checkbox"/> N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained				
In	<input checked="" type="checkbox"/> N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean				
In	<input checked="" type="checkbox"/> N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			X	
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean			X	
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
In			23. No rodents, insects, birds, animals			X	47. Signs posted; Permit & inspection report available				
							48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
50	POOLED EGGS	INSIDE TRUE P. COOLER	41	COOKED BROCCOLI	BACK PEPSI FRIDGE
43	SHRIMP	INSIDE TRUE PREP COOLER			
136	COOKED RICE	ATOP STEAM TABLE			
41	COOKED CHICKEN	BACK 2-DOOR TRUE FRIDGE			

Comments: ** CRITICAL VIOLATIONS **

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP INSIDE KITCHEN PREP COOLER:

- POOLED EGGS @ 50°F ⇒ OPERATOR DISPOSED OF APPROX 10 EGGS
- SHRIMP (RAW) @ 43°F ⇒ FOOD RELOCATED TO ANOTHER FRIDGE
- ^(COOKED) BROCCOLI @ 45°F ⇒ FOOD RELOCATED TO ANOTHER FRIDGE. ⇒

Received By: [Signature] REHS: ANDREW PERO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS

19 ALL UTENSILS, TUBS, BOWLS, SQUEEZE BOTTLES, ETC. NEED TO BE CLEANED ON A REGULAR BASIS. MOST OF THESE UTENSILS WERE OBSERVED TO BE FILTHY.

23 KEEP FACILITY FREE OF ALL INSECTS, VERMIN, RODENTS, ETC. OBSERVED SEVERAL DEAD ROACHES AROUND FACILITY.

26 ALL P.H.F. SHALL BE THAWED USING ONE OF 4 APPROVED METHODS. 1) UNDER REFRIGERATION. 2) COMPLETELY SUBMERGED UNDER COLD RUNNING WATER. 3) IN A MICROWAVE. 4) DURING A COOKING PROCESS. OBSERVED LARGE CUTS OF MEAT THAWING ON SHEET PANS.

27 STORE ALL RAW P.H.F. BELOW OR AWAY FROM READY TO EAT FOOD. OBSERVED RAW BEEF ABOVE CARROTS IN WALK-IN.

35 CLEAN & SANITIZE THE FOLLOWING:
 1) AROUND/ON/BEHIND FRYERS & WOKS IN KITCHEN (VERY GREASY!)
 2) ALL APPLIANCE HANDLES & LIGHT SWITCHES

35 REMOVE & DO NOT USE HOUSEHOLD BLACK & DECKER SKILLET

36 SECURE ALL CO₂ CANISTERS TO AN IMMOBILE SURFACE WITH CHAIN, BUNGAL, ETC.

38 CLEAN & SANITIZE UNDERNEATH LIGHT COVERS IN THE KITCHEN AREAS.

45 REPAIR COVING ALONG WALL UNDERNEATH 3-COMP. SINK

44 KEEP ALL PERSONAL ITEMS AWAY FROM FOOD PREP AREAS OR SURFACES.

45 CLEAN/SANITIZE ALL GREASE/DIRT ALONG WALLS AROUND FACILITY
 45 " " " THE CEILING AROUND KITCHEN AREAS, IT APPEARS

DIRTY & GREASY.

Received By:



REHS:

Andrew A. P. 