

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247-257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: MCDONALDS		Inspection Date: 4/30/15	
Address: 236 N. HUMBOLDT AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: DENNY LIU	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARIA CAMPOS - NONE CURRENT		Certificate Expiration Date: <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
In		1. Demonstration of knowledge			X		24. Person in charge present and performs duties			
In		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
In	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
In	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected	X		
In	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables			
In		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used			
In	N/A	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled			
In	N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
In	N/A	9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
In	N/A	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair	X		
In	N/A	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
In	N/A	12. Returned and reservice of food					37. Vending Machines			
In		13. Food safe and unadulterated					38. Adequate ventilation and lighting			
In	N/A	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate			
In		15. Food from approved source					40. Wiping cloths properly used and stored			
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			
In	N/A	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
In	N/A	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
In	N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water. Temp: 120 °F					45. Floors, walls and ceilings maintained and clean	X		
In		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
In		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	CREAMY GARLIC SAUCE	WALK-IN FRIDGE	40	YOGURT	UNDER CABINET DELFIELD FRIDGE
40	EGGS	TALL DE-FOGGER FRIDGE			
158	HAMBURGER	HOT HOLDING TRAY			
211	SAUSAGE	DILIGENT PREP			

Comments:

**** NEW OWNER SHALL MAKE APPLICATION FOR CHANGE OF OWNERSHIP AT THE G.C.E.H OFFICE AT THE ABOVE ADDRESS.**

- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

① FOOD FACILITY SHALL HAVE ONE PERSON THAT HAS PASSED AND RECEIVED THE FOOD SAFETY MANAGER COURSE. SEE ATTACHED PAPERWORK. OBTAIN CERTIFICATION WITHIN 60 DAYS. COMPLIANCE DATE = 6/30/15

Received By: **X Maria Campos** REHS: **ANDREW PERYO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.):

27 ~~WASH~~ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW ANY READY TO EAT FOODS. OBSERVED RAW SHELL EGGS ABOVE PRODUCE IN TALL DE-FOGGER FRIDGE.

35 CLEAN & SANITIZE ALL PARTS OF THE FRAP MACHINE, ESPECIALLY IN THE WHIP CREAM DRAWER.

35 CLEAN/SANITIZE/DEGREASE ABOVE THE FRY WARMER, IT IS VERY GREASY DIRTY

45 REPAIR OR REPLACE THE FOLLOWING:

- 1) TILE COVING COMING OFF OF WALLS AROUND FACILITY
- 2) VINYL COVING ALONG WALLS IN THE WALK-IN
- 3) F.R.P. COMING OFF OF WALL IN DRIVE-THRU AREA.
- 4) F.R.P. ALONG WALLS AROUND MOP SINK.
- 5) HOLES IN THE DRYWALL AROUND THE FACILITY.

Received By: <u>X Maria Camacho</u>	REHS: <u>Andrew A. Perry</u>
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