

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <u>Nancy's Airport Cafe'</u>		Inspection Date: <u>5/3/15</u>	
Address: <u>353 C/R G, Willows, CA</u>		Reinspection Date (on or after): <u>AN \$0.00</u> <u>6/3/16</u> RE-INSPECTION FEE <small>(Reinspections are subject to fees)</small> <u>WILL BE CHARGED</u>	
Owner/Permittee:	Phone No.:	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR</u> <u>NONE CURRENT</u>		Certificate Expiration Date: <u>        </u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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			Out	COS		
In		1. Demonstration of knowledge		X	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		
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	N/O	7. Proper hot and cold food holding temps	X	X				30. Food storage, 31. Self service, 32. Labeled		
In	N/A		8. Time as a public health control, records					X			
In	N/A	N/O	9. Proper cooling methods						33. Nonfood contact surfaces clean		
In	N/A	N/O	10. Proper cooking time and temps						34. Warewashing facilities maintained, test strips		
In	N/A	N/O	11. Reheating temperature for hot holding					X	35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O	12. Returned and reservice of food						36. Equipment, utensils and linens, storage and use		
In		13. Food safe and unadulterated							37. Vending Machines		
In	N/A	N/O	14. Food contact surfaces clean and sanitized						38. Adequate ventilation and lighting		
In		15. Food from approved source							39. Thermometers provided and accurate		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						40. Wiping cloths properly used and stored		
In	N/A	N/O	18. Compliance with HACCP plan					X	41. Plumbing, proper backflow prevention		
In	N/A	N/O	19. Advisory for raw/undercooked food						42. Garbage properly disposed; facilities maintained		
In	N/A	N/O	20. Health care/ School prohibited food						43. Toilet facilities supplied, properly constructed, clean		
In	N/A		21. Hot & cold water. Temp: <u>120°F</u>						44. Premises clean, vermin proof; personal items separate		
In		22. Wastewater properly disposed							45. Floors, walls and ceilings maintained and clean		
In		23. No rodents, insects, birds, animals		X	X				46. No unapproved living or sleeping quarters		
									47. Signs posted; Permit & inspection report available		
								X	48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
120	MASHED POTATOES	ATOP STEAM TABLE			
50	POOLED EGGS	BELOW SMALL KITCHEN PREP COOLER			
51	COOKED CUT POTATOES	" " "			

Comments: \*\* REPEAT CRITICAL VIOLATIONS \*\*

Ⓡ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP: 1) MASHED POTATOES @ 120°F ⇒ OPERATOR DISPOSED OF APPROX 1 lb. 2) POOLED EGGS @ 49°F ⇒ OPERATOR RELOCATED EGGS TO FRIDGE AT < 41°F & ADVISED ON PROPER ICE BATH CONSTRUCTION. 3) CUT POTATOES @ 49°F ⇒ OPERATOR RELOCATED

Received By: [Signature] REHS: ANDREW REYO

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Comments:

\*\* CRITICAL VIOLATIONS (CONT.) \*\*

17 FOOD TO 41°F FRIDGE.

1 FOOD FACILITY IS REQUIRED TO MAINTAIN & POSSESS AT LEAST ONE CERTIFIED FOOD MANAGER. FACILITY STILL LACKS CERTIFICATION OR EVIDENCE OF CLASS ENROLLMENT. OBTAIN CERT A.S.A.P. TO AVOID CLOSURE AND/OR FINES.

23 KEEP THE FOOD FACILITY FREE OF ALL RODENTS, INSECTS, PESTS ETC. AT ALL TIMES. FOOD FACILITY STILL HAS A COCKROACH INFESTATION & REQUIRES COMPREHENSIVE PEST CONTROL & INTEGRATED PEST MANAGEMENT.

OTHER VIOLATIONS:

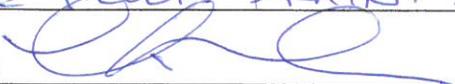
32 ALL DRIED GOODS/SPICES ETC. THAT ARE NOT EASILY IDENTIFIABLE AND/OR NOT IN THEIR ORIGINAL CONTAINER MUST BE LABELED.

35 ALL KITCHEN SHELVING SHALL BE EASILY CLEANABLE, NON-ABSORBANT & DURABLE. NO BARE WOOD ALLOWED

35 REPAIR THE LEAKY ICE ~~MACHINE~~ BIN NEXT TO THE COFFEE MACHINES.

35 + 18 DISCONTINUE USING THE CONVECTION OVEN UNDER THE ILLEGALLY INSTALLED HOOD IN THE BACK ROOM. THE HOOD WILL NEED TO BE RETROFITTED, PLANS CHECKED & APPROVED BEFORE USE.

11 REPAIR INDIRECT PLUMBING FROM THE ICE MACHINE SO THAT PIPE HAS AN "AIR GAP" FROM THE FLOOD RIM OF THE FLOOR DRAIN. PIPE WAS NOT OVER FLOOR DRAIN

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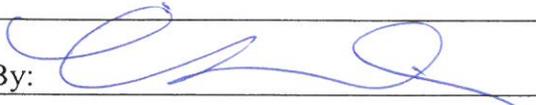
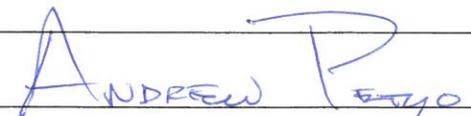
OTHER VIOLATIONS (CONT.)

45 REPAIR/FINISH ALL WALLS/FLOORS/CEILING AROUND THE ENTIRE FACILITY. SEAL UP ALL PEST ENTRY POINTS TO EXCLUDE THEM FROM THE BLDG.

45 REPAIR/REPLACE ALL COUING, THAT IS MISSING, AND/OR FALLING APART AROUND ENTIRE FACILITY.

48 ALL FACILITY CHANGES, APPLIANCE ADDITIONS, SIGNIFICANT RE-MODELS MUST BE PLAN CHECKED BY G.C.E.H.

\*\*G.C.E.H DETERMINED THAT FOOD BORNE ILLNESS COMPLAINT WAS PLAUSABLE. RESTAURANT MUST IMPROVE AND MAY BE SUBJECT TO CLOSURE OR ADDITIONAL RE-INSPECTION FEES. THE NEXT RE-INSPECTION IS SUBJECT TO AN 80.00 FEE.

Received By: 	REHS: 
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