

**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: <i>Starbucks #452</i>		Inspection Date: <i>5/19/15</i>	
Address: <i>505 N. Humboldt Ave, Willows, CA 95988</i>		Reinspection Date (on or after): <i>-</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Starbucks Coffee Company</i>	Phone No.: <i>934-3844</i>	Inspection Time: <i>4:35pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Robyn Berglund</i>		Certificate Expiration Date: <i>5/30/15</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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			
In											
In								24. Person in charge present and performs duties			
In	N/O							25. Personal cleanliness and hair restraints			
In	N/O							26. Approved thawing methods used			
In	N/O							27. Food separated and protected			
In								28. Washing fruits and vegetables			
In	N/A	N/O						29. Toxic substances properly identified, stored and used			
In	N/A							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			
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			
In	N/A	N/O						37. Vending Machines			
In								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							44. Premises clean, vermin proof, personal items separate			
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			

No PHF [ ]					
°F	Food	Location	°F	Food	Location

Comments:

*Facility is cleared to reopen after remodel.*

*Correct the following prior to reopening:*

*- Move cooler to beneath front counter by registers.*

Received By: *[Signature]* REHS: *John H. Wells*