

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>MCDONALDS</u>		Inspection Date: <u>6/19/14</u>	
Address: <u>236 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>DENNY LY</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MARIA CAMPOS</u>		Certificate Expiration Date: <u>6/22/14</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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			
In								24. Person in charge present and performs duties			
In								25. Personal cleanliness and hair restraints			
In		N/O						26. Approved thawing methods used			
In		N/O						27. Food separated and protected			
In		N/O						28. Washing fruits and vegetables			
In								29. Toxic substances properly identified, stored and used			
In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			
In	N/A							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			X
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			X
In		N/O						37. Vending Machines			
In								38. Adequate ventilation and lighting			
In	N/A	N/O						39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			X
In	N/A	N/O						42. Garbage properly disposed; facilities maintained			X
In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean			
In	N/A							44. Premises clean, vermin proof, <u>personal items separate</u>			X
In							X	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
40	CUCUMBER (cut)	COLD DRAWERS	39	YOGURT	SMALL MILK FRIDGE
156	HAMBURGER	HOT DRAWER / PREP LINE			
148	CHICKEN	HOT DRAWER			
41	WHIPPED CREAM	MCCAFE FRIDGE			

Comments:
 -NO CRITICAL VIOLATIONS.

OTHER VIOLATIONS:

(21) PROVIDE HOT WATER OF AT LEAST 120°F AT WAREWASHING FIXTURE. ADJUST HOT WATER SYSTEM.

(35) CLEAN/SANITIZE & RE-SEAL 3-COMP SINK TO F.R.P. ON THE WALL

(36) DISCONTINUE STORING SPOONS IN THE DRY FOODS STORAGE CONTAINERS.

Received By: X [Signature] REHS: ANDREW P [Signature]

OFFICIAL INSPECTION REPORT
Continuation Sheet
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
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Comments: OTHER VIOLATIONS (CONT.):

36 OBSERVED PLASTIC UTENSIL IN A WHITE FLAKY POWDER.

41 PROVIDE A BACKFLOW PREVENTION DEVICE ON THE HOP SINK / JANITORIAL SINK TO PREVENT BACK SIPHONAGE.

35 REPAIR DOORS AND / OR RUBBER SEALS ON THE 2-DOOR BEV-AIR FRY / FROZEN FOOD FREEZER.

42 KEEP ALL GARBAGE / GREASE BIN LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.

44 STORE ALL PERSONAL ITEMS / FOOD AWAY FROM FOOD SERVED TO THE PUBLIC. OBSERVED PLASTIC CONTAINER W/ PERSONAL FOOD ON SHELVING WITH FOOD SERVED TO THE PUBLIC.

Received By: <u>X [Signature]</u>	REHS: <u>ANDREW PETHO</u>
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