

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>MAR-VAL FOOD STORES #12</u>		Inspection Date: <u>7/27/17</u>	
Address: <u>517 S. TEHAMA ST., WILLOWS</u>		Reinspection Date (on or after): <u>8/27/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MAR-VAL EMPORIUM INC.</u>	Phone No.: <u>209-369-3611</u>	Inspection Time: <u>2:30</u>	Permit Exp. Date:
Certified Food Handler: <u>DENISE PARAS</u>		Certificate Expiration Date: <u>12/31/19</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 <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	COS					
<input checked="" type="checkbox"/>	In							24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>	In							25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	In	N/O						26. Approved thawing methods used			
<input checked="" type="checkbox"/>	In	N/O						27. Food separated and protected			X
<input checked="" type="checkbox"/>	In	N/O						28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>	In			X	X			29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	In	N/A	N/O	X	X			30. Food storage, 31. Self service, 32. Labeled			X
<input checked="" type="checkbox"/>	In	N/A						33. Nonfood contact surfaces clean			X
<input checked="" type="checkbox"/>	In	N/A	N/O					34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	In	N/A	N/O					35. Equipment, utensils, approved, clean good repair			X
<input checked="" type="checkbox"/>	In	N/A	N/O					36. Equipment, utensils and linens, storage and use			X
<input checked="" type="checkbox"/>	In	N/A	N/O					37. Vending Machines			
<input checked="" type="checkbox"/>	In	N/A	N/O			X		38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	In	N/A	N/O					39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>	In							40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	In	N/A	N/O			X		41. Plumbing, proper backflow prevention			X
<input checked="" type="checkbox"/>	In	N/A	N/O					42. Garbage properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	In	N/A	N/O					43. Toilet facilities supplied, properly constructed, clean			
<input checked="" type="checkbox"/>	In	N/A						44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>	In					X		45. Floors, walls and ceilings maintained and clean			X
<input checked="" type="checkbox"/>	In					X		46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	In			X	X			47. Signs posted; Permit & inspection report available			
<input checked="" type="checkbox"/>	In							48. Plan Review Required			

No PHF []		<u>DELI/BAKERY</u>	<u>BUTCHER SHOP/PRODUCE</u>		
°F	Food	Location	°F	Food	Location
71	BOILED POTATOES	DILIGENT PREP	70	BALON	REACH-IN FRIDGE
41	TURKEY	DISPLAY CASE (FRIDGE)	38	RAW CHICKEN	REACH-IN FRIDGE
39	CHICKEN SALAD	DISPLAY CASE FRIDGE	31	HAMBURGER	DISPLAY CASE
41	TURKEY	3-DOOR SUPERIOR FRIDGE	40	SPROUTS	DISPLAY FRIDGE
57	BEER BRAT	HOT HOLDING DISPLAY	70	WATERMELON (cut)	ON DISPLAY
56	FRIED CHICKEN	TYLER REFRIGERATOR (CHEESE)			
14	CRANBERRY CHICKEN SALAD	TYLER FRIDGE (CHEESE)			
41	COTIJA CHEESE	REACH-IN REFRIGERATOR			

CRITICAL VIOLATIONS

(6) ALL HANDWASH SINKS MUST BE PROPERLY SUPPLIED & NOT BLOCKED OR OBSCURED IN ANY WAY. ~ ALL HAND SINKS IN LEFT W/MGR.

Received By: _____ REHS: Andrew Peto

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Comments:

CRITICAL VIOLATIONS (CONT)

6) THE STORE WERE BLOCKED OR HAD SOMETHING IN THEM.
7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING TEMP VIOLATIONS.

1) BEER BRATS IN DELI HOT HOLD CABINET @ 57°F (LAMPS NOT ON/MISSING) OPERATOR DISPOSED OF 2 LBS

2) 10 PIECES OF FRIED CHICKEN IN TYLER DISPLAY FRIDGE @ 56°F OPERATOR DISPOSED OF CHICKEN & RELOCATED ALL FOOD

3) CUT WATERMELON ON DISPLAY IN PRODUCE @ 71°F OPERATOR DISPOSED OF 3 MELONS.

23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. FACILITY HAS A CRITICAL FLY ISSUE. CONTACT PEST CONTROL IMMEDIATELY

OTHER VIOLATIONS

13) KEEP ALL FOOD WHOLESOME & PROTECTED FROM CONTAMINATION. I OBSERVED BIN OF FLOUR WITH MANY DEAD INSECTS INSIDE. OPERATOR DISPOSED OF FLOUR

16) ALL OYSTERS / OYSTER BINS SHALL HAVE THE SHELL STOCK TAGS ATTACHED TO THE SHELLFISH.

21) MAINTAIN HOT WATER OF AT LEAST 120°F AT EVERY UTENSIL SINK. BAKERY/DELI SINK MEASURED @ 108°F

22) 24) KEEP ALL WASTEWATER DRAINS/PLUMBING IN GOOD WORKING ORDER. I OBSERVED MOP BASIN AT BACK OF THE STORE THAT WAS PLUGGED WITH HOSE INSIDE. (NO BACKFLOW)

29) KEEP ALL FOOD PROTECTED FROM CONTAMINATION

Received By: LEFT W/ MGR.

REHS: ANDREW PERHO

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Comments: OTHER VIOLATIONS (CONT.)

27 OBSERVED BUG ZAPPER/DEAD BUGS ABOVE SAUCE WELLS IN THE DELI.

41+27 REPAIR LEAKY PIPES TO ALL REFRIGERATION EQUIPMENT. MANY PIPES ARE DRIPPING ON EQUIPMENT/FOOD

30 STORE ALL FOOD AND FOOD BOXES AT LEAST 6 INCHES OFF OF THE GROUND. NOBSERVED MANY BOXES ON FLORES IN WALK-INS AROUND THE STORE.

33 CLEAN & SANITIZE ALL SHELVING IN THE DELI/BAKERY AREA. ALL WAS COVERED WITH BUGS/DIRT/GRIME

35 CLEAN & SANITIZE THE FOLLOWING:

- 1) ALL THE ICE MACHINES (MOLDY)
- 2) SPICE/RUB CONTAINERS (BUTCHER SHOP)
- 3) ALL THE APPLIANCES IN THE DELI AREA (ALL FILTHY).

35 REMOVE ALL NON-COMMERCIAL APPLIANCES AND REPLACE WITH COMMERCIAL GRADE, N.S.F. APPROVED UNITS. (SHARP CAROUSEL MICROWAVE, NINJA BLENDER/FOOD PROCESSORS)

32 IF ICE CREAM SCOOPER IS USED IT WILL NEED TO BE STORED IN PROPERLY FUNCTIONING DIPPER WELL OR WASHED/SANITIZED BETWEEN USES.

36 STYROFOAM CUPS SHALL NOT BE USED AS BULK FOOD SCOPPERS. ONLY USE N.S.F. APPROVED SCOPPS W/ HANDLES

36 DISCONTINUE STORING UTENSILS/TONGS ON DIRTY CUTTING BOARD NEXT TO FRIED GOODS IN DELI.

45 REPAIR/CLEAN & SANITIZE ALL WALLS FLOOR, CEILING IN THE DELI AREA. ALL COVING NEEDS TO BE REPAIRED & FLOORS WERE FILTHY UNDER TABLES ETC.

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REHS: ANDREW PATYLO

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OTHER VIOLATIONS (CONT.)

Ⓟ THE WALLS BEHIND THE ICE MACHINES SHALL BE MADE NON-ABSORBANT WITH F.R.P. OR OTHER MATERIAL.

NOTE: CONDITIONS MUST IMPROVE WITHIN STORE TO AVOID CLOSURE AND/OR RE-INSPECTION FEES.

*X SEAFOOD TRUCK MUST BE PERMITTED BEFORE SELLING ANY FOOD PRODUCT IS ALLOWED. CONTACT G.C.E.H.

Received By:	LEFT WITH MGR.	REHS:	ANDREW REYD
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