

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: Fu Hing Chinese Food		Inspection Date: 7/6/15	
Address: 100 S. TELLAMA ST., WILLOWS, CA		Reinspection Date (on or after): 8/6/15 <small>(\$0.00 FEE WILL BE CHARGED FOR RE-INSPECTION)</small> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: CUONG BACH NGO	Phone No.: 934-8922	Inspection Time: 2:00	Permit Exp. Date:
Certified Food Handler: CUONG BACH NGO		Certificate Expiration Date: 1/2019 <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 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									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				X	X		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								
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						X	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						X	X		47. Signs posted; Permit & inspection report available								
In									48. Plan Review Required								

No PHF []					
°F	Food	Location	°F	Food	Location
49	POOLED EGGS	BELOW TRUE P. COOLER			
43	COOKED BEEF	ATOP TRUE PREP COOLER			

Comments:

**** CRITICAL VIOLATIONS ****

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. TEMPERATURES TO BE MAINTAINED REGARDLESS OF LEVEL OF PATRONAGE. ~~THE~~ THE DREP COOLER MUST BE TURNED DOWN TO HOLD FOOD AT 41°F OR BELOW.

1) POOLED EGGS @ 49°F ⇒ OPERATOR TURNED COOLER DOWN
 2) COOKED BEEF @ 43°F ⇒ " " " " " "

Received By: X **cel** REHS: **ANDREW P. P. P.**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988
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Name of Facility/ DBA: <u>Fu Hing CHINESE FOOD</u>	Inspection Date: <u>7/16/15</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

** CRITICAL VIOLATIONS (CONT.) **

19) ALL UTENSILS, TUBS, BOWLS, BOTTLES, ETC. NEED TO BE CLEANED ON A REGULAR BASIS. STILL OBSERVING UTENSILS, TUBS, ETC. THAT HAVENT BEEN CLEANED IN A LONG WHILE.

23) KEEP FACILITY FREE OF ALL PESTS, INSECTS, VERMIN, ETC. FACILITY STILL HAVING PROBLEMS W/ GERMAN COCKROACHES. OBSERVED LIVE ROACHES IN BACK AREA. DEEP CLEAN, SEALING ENTRY POINTS & USING PEST CONTROL CONTINUOUSLY WILL LIKELY BE REQUIRED TO ERRADICATE THEM.

NOTE: AN 80.00 DOLLAR RE-INSPECTION WILL BE CHARGED FOR NEXT RE-INSPECTION UNTIL MAJOR VIOLATIONS ARE ADDRESSED.

Received By:

[Signature]

REHS:

ANDREW PETHO

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Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>Fu Hing Chinese Food</u>	Inspection Date: <u>6/3/15</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

OTHER VIOLATIONS REMAINING:

- X (19) ALL UTENSILS, TRAYS, BOWLS, SQUEEZE BOTTLES, ETC. NEED TO BE CLEANED ON A REGULAR BASIS. MOST OF THESE UTENSILS WERE OBSERVED TO BE FILTHY.
- X (23) KEEP FACILITY FREE OF ALL PESTS, INSECTS, VERMIN, ETC. OBSERVED SEVERAL DEAD ROACHES IN BACK ROOM AREA.
- X (27) STORE ALL RAW P.H.F. BELOW OR AWAY FROM ANY READY TO EAT FOOD. OBSERVED OPERATOR PLACE BOWL OF COOKED CHICKEN NEXT TO RAW CHICKEN.
- X (45) CLEAN/SANITIZE/DEGREASE ALL OLD FOOD GRIME ALONG CORNERS & WALLS IN KITCHEN AREA, INCLUDING GREASE ON THE WALLS.

NOTE: AN 80.00 DOLLAR RE-INSPECTION WILL BE CHARGED FOR THE NEXT RE-INSPECTION ON/AFTER 6/16/15.

Received By: [Signature]

REHS: Andrew P [Signature]