

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

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

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Name of Facility/ DBA: <b>NANCY'S AIRPORT CAFE'</b>		Inspection Date: <b>8/12/15</b>	
Address: <b>353 C/R G, WILLOWS, CA</b>		Reinspection Date (on or after): <b>9/12/15</b> (Reinspections are subject to fees)	
Owner/Permitee: <b>Lony MORALES</b>	Phone No.:	Inspection Time: <b>3:30</b>	Permit Exp. Date:
Certified Food Handler: <b><del>XXXXXXXXXX</del> - NONE CURRENT</b>		Certificate Expiration Date:  (Certificate expires five years after it is issued)	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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	Critical Risk Factors for Disease		Maj	Out	COS		Out	COS
	In	N/A						
In				X		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	X	
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	X	
In	N/A	N/O				36. Equipment, utensils and linens, storage and use	X	
In	N/A	N/O				37. Vending Machines		
In						38. Adequate ventilation and lighting		
In	N/A	N/O	X	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	X	
In						45. Floors, walls and ceilings maintained and clean	X	
In						46. No unapproved living or sleeping quarters		
In			X	X		47. Signs posted; Permit & inspection report available		
In						48. Plan Review Required	X	

No PHF [ ]

°F	Food	Location	°F	Food	Location
60	POTATO SALAD	ATOP 2-DOOR TRUE KITCHEN P. COOLER	40	MACARONI SALAD	SERVER STATION SINGLE TRUE FRIDGE
59	COLE SLAW	ATOP 2-DOOR TRUE PREP COOLER	40	CHICKEN	WALK-IN FRIDGE
58	TRI-TIP	UNDER 2-DOOR TRUE FRIDGE	65	RANCH	ATOP SALAD BAR
60	TUNA SALAD	UNDER 2-DOOR TRUE FRIDGE			
Comments: 135 SAUSAGE ATOP STEAM TABLE					
40	MILK	SINGLE DOOR TRUE FRIDGE			

**\*\* THE GENERAL SANITARY CONDITIONS INSIDE RESTAURANT IS POOR. FACILITY'S CONDITION IS GENERALLY POOR & DILAPIDATED. CONDITIONS MUST IMPROVE TO AVOID CLOSURE AND/OR RE-INSPECTION FEES. \*\***

**\*\* CRITICAL VIOLATIONS \*\***

**(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/**

Received By: *[Signature]* REHS: *ANDREW P...*



OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

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

7) ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS AT MULTIPLE LOCATIONS OUT OF TEMP. (SEE FOOD TEMPS) OPERATOR/MGR. DISPOSED OF THE FOLLOWING FOODS:  
 1) 4 lbs MIXED FRUITS/MELONS 2) 1 lb OF CUT ONIONS, 3) 1 lb OF CUT TOMATOES, 3) 2 lbs POTATO SALAD, 4) 2 lbs COLE SLAW, 5) 3 lb OF TRI-TIP 6) 1/2 G TARTER SAUCE 7) 2 G TUNA SALAD, 8) 1 G. RANCH, 9) 1 lb OF CUT CUCUMBERS, 10) 2 lbs MACARONI SALAD.

14) ALL FOOD CONTACT SURFACES, UTENSILS MUST BE KEPT CLEAN AND SANITIZED. OBSERVED THE FOLLOWING:  
 1) KNIVES STORED IN BETWEEN WALL & PREP COOLER.  
 2) FILTH & FOOD DEBRIS COVERING APPLIANCES & DISHWASHER  
 3) ICE SCOOP STORED DIRECTLY ON TOP OF ICE MACHINE.  
 4) UTENSILS STORED ON DIRTY/FILTHY SURFACES AROUND FACILITY.

23) KEEP FACILITY FREE OF ALL PESTS & VERMIN & INSECTS AT ALL TIMES. FACILITY OBSERVED TO HAVE ROACH AND ROBERT INFESTATION. OBSERVED ROACHES IN KITCHEN & DEAD MICE + DROPPINGS ALL OVER FACILITY. REPAIR/SEAL UP ENTRY POINTS AND CONTACT/CONSULT WITH PEST CONTROL PROFESSIONAL.

VIOLATIONS

1) FACILITY MUST OBTAIN A CERTIFIED FOOD SAFETY MANAGER WITH A CURRENT CERTIFICATION. CERT. HAS EXPIRED.

29) KEEP ALL FOOD SEPERATED AND PROTECTED FROM CONTAMINATION AT ALL TIMES. OBSERVED FROZEN FOOD STORED DIRECTLY ON RACKS

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REHS: Andrew Petho



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Name of Facility/ DBA: NANCY'S AIRPORT CAFE	Inspection Date: 8/12/15
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Comments:

VIOLATIONS (CONT.)

29 IN UNDER COUNTER FREEZER.

35 CLEAN/SANITIZE/DEGREASE THE FOLLOWING:

1) MASSIVE AMOUNT OF FILTH BEHIND, UNDER, AROUND KITCHEN APPLIANCES.

2) MASSIVE AMOUNT OF GREASE/FILTH ON APPLIANCES, CONDUITS, ETC. ETC.

3) Moldy SODA NOZZLES ON SODA MACHINE

35 REPAIR ALL SHELVING AROUND FACILITY, ESPECIALLY BARE WOOD SHELVES.

35 REPAIR THE BROKEN PREP. SINK.

36 PLAN CHECK W/ GLENN COUNTY - THE ILLEGALLY INSTALLED EXHAUST HOOD IN THE BACK. THIS APPLIANCE IS A FIRE HAZARD.

44 KEEP ALL PERSONAL ITEMS LIKE WALLETS, PHONES, FOOD AWAY FROM FOOD PREP AREAS. STORE THESE ITEMS IN A DESIGNATED AREA.

45 CLEAN/SANITIZE FLOORING IN KITCHEN AREA. ALL FLOORS WERE FILTHY COVERED WITH GRIME.

45 CLEAN & REPAIR ALL THE FILTHY/GREASY CEILING AND REPAIR ALL THE HOLES, CRACKS, CREVICES.

45 INSTALL BASE COVING IN THE DISH ROOM. WALLS LACKED COVING.

45 REPAIR ALL THE WALLS AROUND FACILITY & INSTALL NON-ABSORBANT, EASILY CLEANABLE F.R.P. MOST WALLS ARE IN POOR CONDITION/DIRTY/HOLES ETC.

Received By: [Signature]

REHS: [Signature]