

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>Willows Travel Center</u>		Inspection Date: <u>8/19/14</u>	
Address: <u>1481 Hwy 99W, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>RAJESH PATEL</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>RAJESH PATEL</u>		Certificate Expiration Date: <u>3/8/16</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			X
In		N/O								28. Washing fruits and vegetables			
In	N/A	N/O								29. Toxic substances properly identified, stored and used			
In	N/A	N/O								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			X
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	N/O								44. Premises clean, vermin proof; personal items separate			
In										45. Floors, walls and ceilings maintained and clean			X
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
45	FRIED CHICKEN	HOT HOLDING DISPLAY			
41	EGG SALAD SAND	REACH-IN DISPLAY FRIDGE			
40	TURKEY SAND	SMALL CARRIER FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
OTHER VIOLATIONS:
(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW ALL READY TO EAT FOODS. OBSERVED RAW CHICKEN ABOVE RAICH DRESSING.
(35) CLEAN/SANITIZE/DEGREASE THE PERFECT HOLD CABINET USED TO STORE GREASE/SEASONING.
(45) CLEAN & SANITIZE ALL LIGHT SWITCHES, SOME LOOK FILTHY.

Received By: H. Talley REHS: ANDREW A. Petyo