

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: WILLOWS SENIOR NUTRITION CENTER	Inspection Date: 8/27/14
Address:	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

6) TOWELS, SOAP & WARM WATER (>100°F). ~~NO~~ HANDSINK LACKED PAPER TOWELS.

7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/ABOVE 135°F OR AT/BELOW 41°F AT ALL TIMES. MEASURED MEAT LOAF AT 130°F IN STORAGE CONTAINER THAT WAS TRANSPORTED FROM ORLAND. IF TRANSPORT TO FOOD SERVICE IS > 2 HRS THAN FOOD MUST BE HOT HELD. OPERATOR RE-HEATED FOOD TO 165°F

27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED EGGS ABOVE BREAD IN FRIDGE.

33) ALL WENSIL SHELVING SHALL BE CLEANED & SANITIZED, ALL UTENSILS TAKEN OUT & CLEANED & SANITIZED & NOT PUT BACK UNTIL PESTS (ROACHES) CAN BE ELIMINATED.

Received By: [Signature]	REHS: ANDREW PETYO
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