

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>Capau's</u>		Inspection Date: <u>8/27/14</u>	
Address: <u>7544 Cutting Ave, Capau, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Thomas & Kathy Hoffman</u>	Phone No.: <u>855-0500</u>	Inspection Time: <u>2:35pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Kathy Lynn Lantz-Hoffman</u>		Certificate Expiration Date: <u>3/24/17</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 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			Maj	Out	COS	Out	COS
Critical Risk Factors for Disease							
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties	
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints	
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used	
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	
<u>In</u>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables	
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used	
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps		X		30. Food storage, 31. Self service, 32. Labeled	
<u>In</u>	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
<u>In</u>	N/A	N/O 9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
<u>In</u>	N/A	N/O 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X
<u>In</u>	N/A	N/O 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
<u>In</u>	N/A	N/O 12. Returned and reservice of food				37. Vending Machines	
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting	
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	
<u>In</u>	N/A	N/O 15. Food from approved source				40. Wiping cloths properly used and stored	
<u>In</u>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
<u>In</u>	N/A	N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
<u>In</u>	N/A	N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	
<u>In</u>	N/A	N/O 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	
<u>In</u>		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean	
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
<u>In</u>		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available	
						48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
45	Turkey	Sandwich Prep cooler	39	Milk (ambient)	Dairy cooler
46	Salami	" "	33	Eggs (ambient)	Soda/Veggie cooler
36	Meatloaf	Display cooler			
49	Cheese Enchilada	Glass self-serve cooler			

Comments:
Correct the following:

7) Cold hold potentially hazardous foods at/below 41°F. Measured:
 a) In sandwich prep cooler - turkey at 45°F, salami at 45°F.
 b) In Glass self-serve cooler - cheese enchilada at 49°F.

35) Repair/adjust sandwich prep cooler & glass self-serve cooler to hold foods at/below 41°F. Prep cooler ambient was 46°F as was glass self-serve cooler.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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