

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

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

Name of Facility/ DBA: <b>ELK'S LODGE</b>		Inspection Date: <b>9/14/17</b>	
Address: <b>150 S. SHASTA ST., WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>WILLOWS ELK LODGE</b>	Phone No.: <b>934-4321</b>	Inspection Time: <b>3:30</b>	Permit Exp. Date:
Certified Food Handler: <b>REY LOPEZ</b>		Certificate Expiration Date: <b>11/17/20</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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			
In		1. Demonstration of knowledge				24. Person in charge present and performs duties		
In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps				30. Food storage	31. Self service, 32. Labeled	X
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized		X		39. Thermometers provided and accurate		
In		15. Food from approved source		X		40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate		
In		21. Hot & cold water. Temp: <b>120</b> °F				45. Floors, walls and ceilings maintained and clean		X
In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

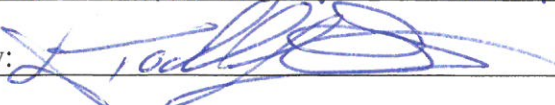
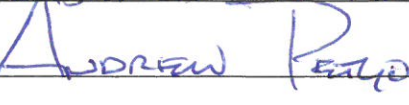
No PHF [ ]					
°F	Food	Location	°F	Food	Location
39	SOUR CREAM	REACH-IN REFRIGERATION			
39	CHEESE	WALK-IN FRIDGE			

Comments:  
 - NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

13 DISPOSE OF ALL FOOD THAT IS UN-WHOLESAME OR UN-FIT FOR HUMAN CONSUMPTION. ~ OBSERVED MOLDY FOODS IN THE WALK-IN FRIDGE

14 AUTOMATIC DISHWASHER SHALL DISPENSE AT LEAST 50 PPM CHLORINE SANITIZER. ~ SANITIZER MEASURED AT DISHWASHER

Received By:  REHS: 

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: Eck's LODGE	Inspection Date: 9/14/17
Address: PAGE 2	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

- (14) WAS NON-DETECT. USE ONLY 3-COMPARTMENT SINK FOR WAREWASHING UNTIL AUTO. DISHWASHER CAN BE REPAIRED.
- (30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED SACK OF POTATOES ON THE FLOOR.
- (35) CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE.
- (35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. & HEALTH DEPT. APPROVED MODELS WHEN THEY FALL INTO DISREPAIR OR NO LONGER HOLD TEMP. (PANASONIC BLACK M-WAVE, CROCK POTS, FRIGIDAIRE FREEZER)
- (45) CLEAN / SANITIZE THE FOLLOWING:
  - 1) THE WALL ADJACENT NEXT TO THE STOVE
  - 2) THE WALK-IN FLOOR UNDER THE SHELVING
- (45) REPAIR THE COUING ALONG THE WALL IN THE BAR AREA.

Received By:

REHS: