

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: NANCY'S AIRPORT CAFE'		Inspection Date: 9/21/15	
Address: 353 C/R G, WILLOWS, CA		Reinspection Date (on or after): A \$20.00 RE-INSPECTION FEE WILL BE CHARGED 10/21/15 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: TONY MORALES	Phone No.:	Inspection Time: 10:00	Permit Exp. Date:
Certified Food Handler: - SIGNED UP / REGISTERED FOR COURSE		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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		
Critical Risk Factors for Disease						Maj	Out	COS		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	X	
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	N/O	7.	Proper hot and cold food holding temps			X		30.	Food storage, 31. Self service, 32. Labeled		
In	N/A		8.	Time as a public health control, records					33.	Nonfood contact surfaces clean		
In	N/A	N/O	9.	Proper cooling methods					34.	Warewashing facilities maintained, test strips		
In	N/A	N/O	10.	Proper cooking time and temps					35.	Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O	11.	Reheating temperature for hot holding					36.	Equipment, utensils and linens, storage and use	X	
In	N/A	N/O	12.	Returned and reservice of food					37.	Vending Machines		
In			13.	Food safe and unadulterated					38.	Adequate ventilation and lighting		
In	N/A	N/O	14.	Food contact surfaces clean and sanitized			X		39.	Thermometers provided and accurate		
In			15.	Food from approved source					40.	Wiping cloths properly used and stored		
In	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs					41.	Plumbing, proper backflow prevention		
In	N/A	N/O	18.	Compliance with HACCP plan					42.	Garbage properly disposed; facilities maintained		
In	N/A	N/O	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	X	
In			21.	Hot & cold water. Temp: 120+ °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	X	X			47.	Signs posted; Permit & inspection report available		
									48.	Plan Review Required	X	

No PHF []					
°F	Food	Location	°F	Food	Location
34	MELON	ATOP TRAY PREP COOLER			
36	TARTAR SAUCE	BELOW PREP COOLER			
155	SAUSAGE GRAVY	ATOP STEAM TABLE			
46	POTATOES (cut)	ICE BATH ATOP PREP TABLE			

Comments:
**** FACILITY CONDITIONS HAVE IMPROVED SOMEWHAT & ARE TRENDING IN THE RIGHT DIRECTION. HOWEVER MORE SHALL BE DONE. AN \$20.00 RE-INSPECTION FEE WILL BE CHARGED FOR NEXT RE-INSPECTION.**

**** CRITICAL VIOLATIONS ****

(4)(23) KEEP FACILITY FREE OF ALL PESTS & VERMIN & INSECTS AT ALL TIMES. FACILITY STILL HAS ACTIVE ROACH INFESTATION AND AREAS WITH RODENT ACTIVITY (I.E. HOLES, DROPPINGS, ETC.). RECOMMEND A

Received By: Andrew P	REHS: Andrew P
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: Nancy's Airport Cafe	Inspection Date: 9/21/15
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Comments:

44+23 COMPREHENSIVE PEST CONTROL PLAN BE USED IN ELIMINATING
ROACHES & RODENTS & ELIMINATING ENTRY POINTS.

OTHER VIOLATIONS

7 HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR
AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT
OF TEMP: 1) CUT POTATOES IN A ICE BATH @ 46°F. NO OPERATOR
MADE A NEW PROPERLY CONSTRUCTED ICE BATH FOR THE POTATOES.

35+19 ALL FOOD CONTACT SURFACES & UTENSILS MUST BE KEPT
CLEAN/SANITIZED. OBSERVED THE FOLLOWING:

- 1) KNIVES STORED IN BETWEEN WALL & PREP COOLER.
- 2) FILTH & FOOD DEBRIS COVERING APPLIANCES/ELECTRICAL CONDUITS
ETC.

29 KEEP ALL FOOD SEPERATED AND PROTECTED FROM CONTAMINATION
AT ALL TIMES. OBSERVED BEEF (RAW) ABOVE CORN BREAD IN
FRIDGE & RAW HAMBURGER NEXT TO COOKED MEAT/SAUSAGE
& BATTER.

35 CONTINUE TO CLEAN/SANITIZE/DEGREASE THE FOLLOWING:

- 1) FILTH BEHIND, UNDER & AROUND APPLIANCES
- 2) GREASE/FILTH ON APPLIANCES, CONDUITS, WALLS, CEILINGS.
ETC.

35 REPAIR ALL SHELVING AROUND FACILITY, ESPECIALLY THE
BARE WOOD OR SHELVING THAT HAS CHIPPED PAINT.

48+36 EXHAUST HOOD IN THE BACK AREA STILL NEEDS TO BE
PLAN CHECKED AND THEN GREASE EQUIPMENT/FIRE SUPPRESSION
SYSTEM NEEDS TO BE ADDED. ~~THE~~ USING APPLIANCES UNDER HOOD

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Andrew Petyo

REHS:

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Name of Facility/ DBA: <u>NANCY'S AIRPORT CAFE'</u>	Inspection Date: <u>9/21/15</u>
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Comments: OTHER VIOLATIONS (CONT.):

(18) (30) REMAINS A FIRE HAZARD.

(45) ~~REPAIR~~ REPAIR ALL THE HOLES, CRACKS, CREVICES IN THE CEINGS & WALLS ETC. ALSO CLEAN / SANITIZE / DEGREASE CEILING / WALLS IN KITCHEN AREAS (SOME OF THESE AREAS MIGHT NEED TO BE REPAINTED IF UNABLE TO CLEAN).

(45) CONTINUE TO INSTALL COVE BASE THAT IS COMPLETELY SEALED TO THE WALL IN THE DSHWASHER AREA / PREP AREA.

(45) CONTINUE TO REPAIR ALL THE WALLS / CEILING AROUND THE FACILITY. MANY STILL HAVE HOLES / LARGE CRACKS ETC.

Received By: <u>Andrew P</u>	REHS: <u>ANDREW P</u>
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