

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: MAR-VAL FOODS STORES #12		Inspection Date: 11/1/18	
Address: 517 S. TEHAMA ST., WILLOWS		Reinspection Date (on or after): 11/1/19 <small>(Reinspections are subject to fees)</small> AM \$0.00 RE-INSPECTION FEE WILL BE CHARGED	
Owner/Permittee: MAR-VAL EMPORIUM INC	Phone No.: 209-369-3611	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: DENISE PARRIS		Certificate Expiration Date: 12/4/19 <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	
<input checked="" type="checkbox"/>	In		1.	Demonstration of knowledge					24.	Person in charge present and performs duties							
<input checked="" type="checkbox"/>	In		2.	Communicable disease restrictions					25.	Personal cleanliness and hair restraints							
<input checked="" type="checkbox"/>	In	N/O	3.	Discharge of eyes, nose, mouth					26.	Approved thawing methods used							
<input checked="" type="checkbox"/>	In	N/O	4.	Eating, tasting, drinking, tobacco use					27.	Food separated and protected							
<input checked="" type="checkbox"/>	In	N/O	5.	Hands clean & properly washed, glove use					28.	Washing fruits and vegetables							
<input checked="" type="checkbox"/>	In		6.	Handwashing facilities available			X		29.	Toxic substances properly identified, stored and used							
<input checked="" type="checkbox"/>	In	N/A N/O	7.	Proper hot and cold food holding temps	X	X			30.	Food storage				X			
<input checked="" type="checkbox"/>	In	N/A	8.	Time as a public health control, records					31.	Self service, 32. Labeled							
<input checked="" type="checkbox"/>	In	N/A N/O	9.	Proper cooling methods					33.	Nonfood contact surfaces clean							
<input checked="" type="checkbox"/>	In	N/A N/O	10.	Proper cooking time and temps					34.	Warewashing facilities maintained, test strips							
<input checked="" type="checkbox"/>	In	N/A N/O	11.	Reheating temperature for hot holding					35.	Equipment, utensils, approved, clean good repair				X			
<input checked="" type="checkbox"/>	In	N/A	12.	Returned and reservice of food					36.	Equipment, utensils and linens, storage and use				X			
<input checked="" type="checkbox"/>	In	N/A	13.	Food safe and unadulterated					37.	Vending Machines							
<input checked="" type="checkbox"/>	In	N/A N/O	14.	Food contact surfaces clean and sanitized					38.	Adequate ventilation and lighting							
<input checked="" type="checkbox"/>	In	N/A	15.	Food from approved source					39.	Thermometers provided and accurate				X			
<input checked="" type="checkbox"/>	In	N/A N/O	16.	Shell stock tags, 17. Gulf Oyster regs					40.	Wiping cloths properly used and stored							
<input checked="" type="checkbox"/>	In	N/A N/O	18.	Compliance with HACCP plan			X		41.	Plumbing, proper backflow prevention				X			
<input checked="" type="checkbox"/>	In	N/A	19.	Advisory for raw/undercooked food					42.	Garbage properly disposed, facilities maintained							
<input checked="" type="checkbox"/>	In	N/A	20.	Health care/ School prohibited food					43.	Toilet facilities supplied, properly constructed, clean							
<input checked="" type="checkbox"/>	In		21.	Hot & cold water. Temp: 88 °F	X	X			44.	Premises clean, vermin proof; personal items separate							
<input checked="" type="checkbox"/>	In		22.	Wastewater properly disposed					45.	Floors, walls and ceilings maintained and clean				X			
<input checked="" type="checkbox"/>	In		23.	No rodents, insects, birds, animals	X	X			46.	No unapproved living or sleeping quarters							
									47.	Signs posted; Permit & inspection report available							
									48.	Plan Review Required				X			

No PHF [] DELI/BAKERY					
°F	Food	Location	°F	Food	Location
41	ENCHILADAS	DISPLAY FRIDGE	49	SLAIRS	DISPLAY FRIDGE
40	BBQ BEANS	DISPLAY FRIDGE	46	PUMPKIN CHEESE CAKE	DISPLAY FRIDGE
156	POLISH DOG	DISPLAY HEAT HOT HOLD CABINET	26	COOKIE DOUGH	WALK-IN FRIDGE
145	ROTISSERIE CHICKEN	HEAT LAMPS/ DISPLAY	53	SALSA/ SOUR CREAM	ATOP RANDELL SALSA BAR
41	SPROUTS	ATOP SANDWICH P. COOLER	36	CREAM CHEESE	MEAT DEPT. DISPLAY FRIDGE
43	HAM CUBES	ATOP SALAD PREP COOLER	37	RAW CHICKEN	REACH IN FRIDGE
36	HARD BOILED EGGS	3-DOOR SUPERIOR FRIDGE	26	RAW PORK	WALK-IN FRIDGE
53	MEAT LOAF SANDWICH	ON CHEESE ISLAND - TYLER	30	RAW BEEF	DISPLAY FRIDGE
			40	SPROUTS	PRODUCE WALK-IN FRIDGE
			30	MILK	WALK-IN "
			36	RAW EGG	DISPLAY REACH-IN FRIDGE
			34	BLUE CHEESE	REACH-IN FRIDGE

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Name of Facility/ DBA: Mac Val Food Stores #12	Inspection Date: 11/1/18
Address: PAGE 2	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

**** CRITICAL 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:

- * DELI ⇒ HAM CUBES ATOP SALAD P. COOLER @ 43°F OPERATOR ADJUSTED TEMP ON APPLIANCE.
- * DELI ⇒ MEAT LOAF ON CHEESE ISLAND @ 53°F (APPLIANCE IMPOUNDED AND ALL P.H.F. DESTROYED BY OPERATOR.)
- * BAKERY ⇒ 2 CHAIRS @ 49°F, CHEESE CAKE @ 46°F (OPERATOR ADJUSTED APPLIANCE)
- * DELI ⇒ SALSA BAR + SOUP CREAM @ 53°F (ALL FOOD DISPOSED OF, APPROX 2 G SALSA, 1 G SOUP CREAM)

NOTE: TYLER CHEESE ISLAND HAS BEEN IMPOUNDED & CANNOT BE USED UNTIL REPAIRED AND RE-INSPECTED BY OUR DEPT.

(21) THE FACILITY HOT WATER SYSTEM IS NOT OPERATING PROPERLY. HOT WATER OF AT LEAST 120°F SHALL BE AVAILABLE AT FIXTURES WITHIN A REASONABLE AMOUNT OF TIME. MEASURED H₂O TEMP FROM 88°F TO 112 AT VARIOUS SINKS IN DELI/MEAT DEPT. ETC.

(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. AT ALL TIMES. ~ OBSERVED A LOT OF FLIES STILL IN THE DELI AREA & STORE.

OTHER VIOLATIONS

- (6) HAND WASH SINKS SHALL BE UN-BLOCKED AND AVAILABLE AT ALL TIMES. ~ H. SINK IN MEAT DEPT BLOCKED BY BUCKETS & RACKS.**
- (18) ALL VACUUM SEALERS THAT UTILIZE REDUCED OXYGEN PACKAGING REQUIRE A FACILITY HACCP PLAN. DISCONTINUE USING APPLIANCE UNTIL G.C.E.H APPROVES OR INSPECTS APPROVED PLAN.**
- (30) ALL FOOD SHALL BE STORED AT LEAST 6 INCHES OFF OF THE**

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Comments:

OTHER VIOLATIONS (CONT.)

30 FLOOR. ^ OBSERVED FROZEN FOOD, INSIDE WALK-IN FREEZER ON THE FLOOR.

35 REPAIR/REPLACE THE FOLLOWING:

- 1) WALK-IN DOOR SEAL IN THE BAKERY.
- 2) WALK-IN DOORS IN THE MEAT DEPT. → NEED REPAIR (BAD SHAPE)
- 3) THE FANS IN THE MEAT DEPT. OVERHEAD COOLING UNIT.

35+48 THE SMOKER BEING USED IN THE DELI HAS NOT BEEN PLAN CHECKED AND APPROVED BY OUR DEPT. DISCONTINUE USING APPLIANCE AND PLAN CHECK WITH G.C.E.H BEFORE USING AGAIN. (REQUIRED TO BE UNDER HOOD)

35 THE TYLER CHEESE ISLAND CONTINUES TO NOT HOLD PROPER TEMP AND HAS BEEN IMPOUNDED AND CANNOT BE USED UNTIL REPAIRED, REPLACED & RE-INSPECTED BY G.C.E.H.

35 REMOVE LONG EXTENSION CORD RUNNING ACROSS DELI FLOOR. EXTENSION CORDS ARE NOT ALLOWED.

35 CLEAN & SANITIZE THE FOLLOWING:

- 1) THE SODA NOZZLES ON THE MACHINE, THEY ARE MOLDY
- 2) THE INSIDE OF THE BAKERY DESSERT DISPLAY FRIDGE.

36 INSTALL A SPLASH GUARD ON THE BAKERY/DELI HANDWASH SINK TO PREVENT CROSS CONTAMINATION TO ADJACENT FOOD PREP SURFACES.

36 DISCONTINUE STORING SCOOPS INSIDE BULK FOOD STORAGE BINS.

39 PROVIDE A VISABLE THERMOMETER INSIDE MEAT REACH-IN DISPLAY REFRIGERATION

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OTHER VIOLATIONS (CONT.)

41) PROVIDE A PROPER BACKFLOW SETUP ON THE CHEMICAL SPIGOTS AT THE MOP SINK AREA. THE CURRENT SETUP COULD ALLOW CHEMICALS INTO THE POTABLE WATER SYSTEM.

45) REPAIR ALL COVING ON THE WALLS IN THE DELI/BAKERY AREA.

45) RE-FINISH AND CLEAN THE EXPOSED CONCRETE FLOOR IN THE BAKERY WALK-IN FRIDGE/FREEZER.

45) CLEAN/SANITIZE THE FLOORING IN THE BAKERY - VERY FILTHY

45+48) A DURABLE, EASILY CLEANABLE & NON-ABSORBANT SURFACE (I.E. F.R.P.) NEEDS TO BE INSTALLED BEHIND ICE MACHINES ON THE WALL.

NOTE: FACILITY WILL BE CHARGED A RE-INSPECTION FEE OF \$0.00 FOR REPEATED CRITICAL VIOLATIONS OF THE CALIF. HEALTH & SAFETY CODE.

Received By:

Dome Burley

REHS:

Andrew P. Ford