

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>Fu Hing Chinese Food</u>		Inspection Date: <u>11/30/17</u>	
Address: <u>100 S. TEHAMA ST.; WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Quong Bach Ngo</u>	Phone No.: <u>934-8922</u>	Inspection Time: <u>3:30</u>	Permit Exp. Date: <u>-</u>
Certified Food Handler: <u>Quong Bach Ngo</u>		Certificate Expiration Date: <u>1/20/19</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		
Critical Risk Factors for Disease						Maj	Out	COS							Out	COS	
<u>In</u>									24. Person in charge present and performs duties								
<u>In</u>									25. Personal cleanliness and hair restraints								
<u>In</u>		<u>N/O</u>							26. Approved thawing methods used								
<u>In</u>		<u>N/O</u>							27. Food separated and protected								
<u>In</u>		<u>N/O</u>							28. Washing fruits and vegetables								
<u>In</u>									29. Toxic substances properly identified, stored and used					<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>					<u>X</u>		30. Food storage, 31. Self service, 32. Labeled					<u>X</u>			
<u>In</u>	<u>N/A</u>								33. Nonfood contact surfaces clean								
<u>In</u>	<u>N/A</u>	<u>N/O</u>					<u>X</u>		34. Warewashing facilities maintained, test strips								
<u>In</u>	<u>N/A</u>	<u>N/O</u>							35. Equipment, utensils, approved, clean good repair					<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>							36. Equipment, utensils and linens, storage and use					<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>							37. Vending Machines								
<u>In</u>									38. Adequate ventilation and lighting					<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>							39. Thermometers provided and accurate								
<u>In</u>									40. Wiping cloths properly used and stored					<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>							41. Plumbing, proper backflow prevention								
<u>In</u>	<u>N/A</u>	<u>N/O</u>							42. Garbage properly disposed; facilities maintained								
<u>In</u>	<u>N/A</u>	<u>N/O</u>							43. Toilet facilities supplied, properly constructed, clean								
<u>In</u>	<u>N/A</u>								44. Premises clean, vermin proof; personal items separate								
<u>In</u>									45. Floors, walls and ceilings maintained and clean								
<u>In</u>									46. No unapproved living or sleeping quarters								
<u>In</u>									47. Signs posted; Permit & inspection report available								
<u>In</u>									48. Plan Review Required								

No PHF []					
°F	Food	Location	°F	Food	Location
46	GARLIC IN OIL	PLACED ATOP KITCHEN PREP COOLER	41	MILK	2-DOOR TRUE FRIDGE
43	COOKED CHICKEN	PLACED ATOP KITCHEN PREP COOLER	39	RAW EGG	BACK SINGLE DOOR FOGEL FRIDGE
141	RICE	ATOP STEAM TABLE	39	RAW CHICKEN	WALK-IN
39	POOLED EGGS	BELOW PREP COOLER			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED GARLIC & OIL & COOKED CHICKEN AT 46°F & 43°F RESPECTIVELY. OPERATOR FREQUENTLY PULLS THESE FOOD OUT OF TEMP CONTROL & LEAVES THEM OUT FOR PROLONGED PERIODS OF TIME CREATING A SITUATION OF TEMP.

Received By: [Signature] REHS:

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Continuation Sheet

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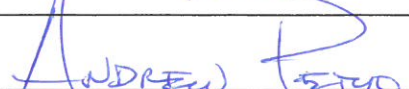
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Comments:

OTHER VIOLATIONS (CONT.)

- 7) ABUSE. USE ICE BATH IF USED OUTSIDE OF REFRIGERATION.
- 9) COOL FOODS USING ONE OF 4 APPROVED METHODS. 1) USE ICE BATH. 2) UNDER REFRIGERATION. 3) USING SHALLOW CONTAINERS WHICH FACILITATE HEAT TRANSFER OR 4) USING RAPID COOLING EQUIPMENT (ICE PADDLE ETC). OPERATOR WAS COOLING HOT RICE ON RACKS AT AMBIENT TEMP.
- 29) STORE ALL MEDICINES, VITAMINS, TOXICS ETC AWAY FROM FOOD SERVED TO THE PUBLIC. OBSERVED VITAMINS IN FRIDGE IN BACK.
- 32) LABEL ALL SPICES OR BULK FOOD REPACKED INTO DIFFERENT CONTAINERS OF CONTENTS.
- 35) REMOVE CARDBOARD ON KITCHEN SHELVING. ALL SHELVING SHALL BE NON-ABSORBANT & EASILY CLEANABLE.
- 35) REPLACE PLASTIC BINS USED TO STORE CHICKEN PIECES. THESE CONTAINERS ARE VERY GRIMY AND DIFFICULT TO CLEAN.
- 36) CHAIN THE CO₂ CANISTERS TO AN IMMOBILE SURFACE.
- 38) PROVIDE A LIGHT COVERING FOR THE WALK-IN FREEZER BULB.
- 10) STORE ALL WIPING RAGS, WHEN NOT IN USE, IN A BUCKET OF SANITIZER (100 PPM CHLORINE OR 200 PPM QUATERNARY AMMONIUM). OBSERVED MANY RAGS SCATTERED AROUND THE KITCHEN.

Received By: 

REHS:  ANDREW PESTO