

# 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>MAR-VAL FOODS STORES #12</u>		Inspection Date: <u>4/19/18</u>	
Address: <u>517 S. TEHAMA ST., WILLOWS</u>		Reinspection Date (on or after): <u>6/19/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>MAR-VAL EMPORIUM INC</u>	Phone No.: <u>209-369-3611</u>	Inspection Time: <u>9:00</u>	Permit Exp. Date:
Certified Food Handler: <u>DENISE PARRIS</u>		Certificate Expiration Date: <u>12/31/19</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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		X	X				29.	Toxic substances properly identified, stored and used		
In	N/A	7.	Proper hot and cold food holding temps		X	X				30.	Food storage, 31. Self service <u>32. Labeled</u>		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		X
In	N/A	12.	Returned and reserve 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							39.	Thermometers provided and accurate		X
In		15.	Food from approved source							40.	Wiping cloths properly used and stored		X
In	N/A	16.	Shell stock tags, 17. Gulf Oyster regs							41.	Plumbing, proper backflow prevention		X
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		X
In		21.	Hot & cold water. Temp: <u>120 °F</u>							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 [ ] <u>DELI/BAKERY</u>					
°F	Food	Location	°F	Food	Location
41	BEEF TAMALES	DISPLAY FRIDGE	56	ECLAIRS	DISPLAY FRIDGE
41	POTATO SALAD	" "	39	RAW CHICKEN <u>BUTCHER SHOP</u>	REFRIGERATED DISPLAY
151	CHICKEN	DISPLAY WARMING CASE	35	PORK LOIN	WALK-IN FRIDGE
41	SPROUTS	ATOP SANDWICH P. TABLE	38	EGGS <u>PRODUCT</u>	REACH-IN FRIDGE
Comments:		3- DOOR SUPERIOR	39	BLUE CHEESE	REACH-IN FRIDGE
114	POTISSERIE CHICKEN	UNDER LAMP TABLE	41	SPROUTS	DISPLAY ICE
156	VEGI SOUP	SOUP WARMER			
39	LIVERWURST	REACH-IN FRIDGE			

~~DELI/BAKERY~~      **\*\* CRITICAL VIOLATIONS \*\***

6 ALL HAND WASH SINKS SHALL BE PROPERLY SUPPLIED WITH HAND TOWELS, SOAP & WARM WATER (70° F). HAND SINKS MUST NOT BE BLOCKED OR

Received By: <u>DUSTY RUI</u>	REHS: <u>ANDREW KENYON</u>
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**Continuation Sheet**

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**Comments:**

~~DELICIOUS~~ \*\*CRITICAL VIOLATIONS\*\* (CONT.)

⑥ OBSCURED IN ANY WAY. V.H. SINKS AT DELI BAKERY WERE BLOCKED BY CARTS. BAKERY H. SINK LACKED PAPER TOWELS, DIDN'T HAVE WARM WATER & LACKED WATER PRESSURE. H. SINK IN THE BUTCHER SHOP WAS COMPLETELY BLOCKED BY RACKS, THE PRODUCE DEPT. H. SINK DID NOT HAVE PAPER TOWELS.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED ALL MEAT ON HEAT LAMP TABLES OUT OF TEMP (SEE ABOVE). MEASURED ALL CREAM FILLED PASTRIES IN BAKERY DISPLAY FRIDGE OUT OF TEMP. DISCONTINUE USING THESE APPLIANCES UNTIL THEY CAN HOLD PROPER TEMP. 1 OPERATOR DESTROYED THE FOLLOWING!  
1) 4 WHOLE CHICKENS, 8 LEG/THIGHS, 5 LBS TRI-TIP, 5 CANOLIS, 5 ECLAIRS, 3 CREAM PUFFS, 2 CREAM CAKES.

OTHER VIOLATIONS

②⑨ STORE ALL POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOOD. 1 OBSERVED FROZEN TURKEY ABOVE ICE CREAM ETC. IN WALK-IN. ALSO OBSERVED RAW MEATS ABOVE SALSA & SOUR CREAM IN BUTCHER SHOP WALK-IN.

③② ALL RE-USED BULK FOOD CONTAINERS MUST BE LABELED OF ITS CONTENTS. (WHIP CREAM IN STRAWBERRY FROSTING BUCKET).

③⑤ REMOVE ALL NON-COMMERCIAL/UN-APPROVED APPLIANCES FROM USE. THIS INCLUDES SILVER SHARP CAROUSEL MICROWAVE IN BAKERY, NINJA BLENDER & CUISINART FOOD PROCESSOR IN BUTCHER SHOP.

Received By: <u>[Signature]</u>	REHS: <u>Andrew P [Signature]</u>
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Comments:

OTHER VIOLATIONS (CONT.)

35) REPAIR/REPLACE THE FOLLOWING:

- 1) THE SPRAYER ON THE DELI 3-COMP SINK (TAPED AT BASE)
- 2) THE BUTCHER SHOP WALK-IN PUSH DOOR.

35) ALL BARE WOOD SHELVING IS NOT ALLOWED. WOOD SHELVING MUST BE MADE NON-ABSORBANT, EASILY CLEANABLE, DURABLE. OBSERVED WOOD SHELVING TRACKS IN MILK WALK-IN (BEER)

36) THE 2-COMPARTMENT SINK IN THE DELI SHALL NOT BE USED FOR WASHING UTENSILS. THIS SINK SHALL BE ONLY USED FOR A PREP SINK.

36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO AN IMMOBILE SURFACE. OBSERVED CO2 CANISTERS IN DELI UNCHAINED.

36) DISCONTINUE LEAVING SCOOPS INSIDE DRY BULK GOODS BINS.

36) THE ICE SCOOP SHALL BE STORED IN A CLEAN & SANITARY WAY. OBSERVED ICE SCOOP LAYING IN A PUDDLE ON TOP OF THE DIRTY ICE MACHINE.

37) PROVIDE VISABLE THERMOMETERS ON/IN REFRIGERATION APPLIANCES IN THE DELI AREA.

40) ALL WIPING CLOTHS, WHEN NOT IN USE, SHALL BE STORED IN A SANITIZER BUCKET. OBSERVED A COUPLE OF RAGS ON COUNTERS

41) REPAIR LEAKY PLUMBING IN THE JANITORIAL/MOP SINK AREA. ANY BACKFLOW PREVENTION DEVICE SHALL BE INSTALLED ON THE FIXED PLUMBING & NOT ON THE HOSE.

44) ALL PERSONAL ITEMS, CELL PHONES, PURSES ETC. SHALL BE

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*[Signature]*

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OTHER VIOLATIONS (CONT.)

(44) STORED IN A DESIGNATED LOCATION. NO OBSERVED CELL PHONE LAYING ON MEAT TRAYS IN THE BUTCHER SHOP.

(45) WALLS BEHIND ICE MACHINES MUST BE F.R.P.'D OR HAVE A SIMILAR NON-ABSORBANT MATERIAL.

(45) CLEAN & SANITIZE THE CEILING IN THE DELI/BAKERY AREA, ESPECIALLY AROUND HVAC REGISTERS.

Received By: <u>[Signature]</u>	REHS: <u>Andrew P. [Signature]</u>
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