FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of 7

		Phone (530) 93	4-6102	FAX (53	30) 934-6103	1			
Name of Facility/ DBA:										
HOUDAY INN EXPRESS						7/25/18				
Address:							Reinspection Date (on or after):			
545 N. HUMBOLDT AVE, WILLOWS, CA							NEXT INSPECTION (Reinspections are subject to fees)			
Owner/Permitee: Phone No.:						Inspection Time: Permit E	xp. Date:	11		
Valor / Parce Kaller				911 - 703 - 1511			8:00			
Certified Food Handler:				116 203 1342			Certificate Expiration Date:			
- 2 - 1					BAD		in the second of			
MABLE	47 62	TES (+HOTO COPY)			(Certificate expires five years after it is issued)					
Service: Routine Inspection										
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 complia	nce N	/A = Not Applicable $N/O = Not Obset$	erved	Maj = N	Major vio	olation Out = Items	s not in compliance COS = Correcte	d On Site	2	
	(Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In		ionstration of knowledge		X			e present and performs duties			
In Allo	2. Communicable disease restrictions					25. Personal cleanliness and hair restraints				
In N/O	NO 3. Discharge of eyes, nose, mouth		26. Approved thawing methods used							
In N/O						27. Food separated and protected 28. Washing fruits and vegetables				
(In)		dwashing facilities available	MI VE				. Toxic substances properly identified, stored and used			
In N/A N/O			. Self service, 32. Labeled							
In N/A		e as a public health control, records				33. Nonfood contact				
In N/A N/O		er cooling methods		-		34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair				
In N/A N/O		per cooking time and temps eating temperature for hot holding			\vdash		sils, approved, clean good repair			
In N/A N/O		urned and reservice of food				37. Vending Machin				
(In)	13. Foo	d safe and unadulterated				38. Adequate ventila	38. Adequate ventilation and lighting			
In N/A N/O		d contact surfaces clean and sanitized					39. Thermometers provided and accurate			
In Allo		d from approved source					roperly used and stored			
In N/A N/O		l stock tags, 17. Gulf Oyster regs ppliance with HACCP plan			-	41. Plumbing, proper backflow prevention				
In N/A N/O		isory for raw/undercooked food				42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean				
In N/A		th care/ School prohibited food				44. Premises clean, vermin proof; personal items separate				
In	21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			×		45. Floors, walls and ceilings maintained and clean				
(II)			50.915			46. No unapproved l	iving or sleeping quarters			
(fn)	23. No r	odents, insects, birds, animals				47. Signs posted; Permit & inspection report available				
						48. Plan Review Required				
N. DIE []										
No PHF [] or Food Location or Food Location										
C		HOT HOLDING/		+	+	1000	Location			
14Z GRAV	14	SELF SERVE								
CREAN	1	SMALL SINGLE DOO	R				1			
39 CHEE	55	FRIDGE								
Comments:										
- OTHER VIOLATIONS:										
^								120.00		
(1) Au F	000	SERVICE SMP	Low	1EE	S	Must H	HAVE A CERT.	Too	D	
DAN FOOD SERVICE EMPLOYEES MUST HAVE A CERT FOOD										
HANDLER CARD. OBTAIN ON THE WEB. BE AWARE THAT										
CERT. MANAGER'S FOOD SAFFELY CERT IS ABOUT TO EXPIRE										
21 MAINTAIN HOT WATER OF AT LEAST 120 - AT THE										
	TAIL	N HOT WATER	- 0	E	AT	LIZARI	120 AT THE	=		
ZI) MAIN										
			<	. 1	1	1	A			
		TENT SINK. 1	Su	VK	ME	ASURTED	ONLY 114!			
3-COMPA	RTY	TENT SINK. 2						REAV	FAOT	
3-COMPA	RTY							REAK	FAST	
3-COMPA	RTY	TENT SINK. 2		RH		TER 10		REAK	FAST	

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

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Inspection Date:

HOUDAY INN ZXPRESS	7/25/18
Address:	/
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
A	
Comments: VIOLATIONS (CONT.)	
39 FRIDGE	
AREA, IT IS VERY FILTHY & LOOKS LIK	THE KITCHEN
AREA, IT IS VERY FILTHY & LOOKS LIK	E IT HASN'T
BEEN CLEANED IN SOME TIME.	
	Delication and the second seco
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Received By: REHS: REHS:	in \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \