

# 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: <b>ELK'S LODGE</b>		Inspection Date: <b>8/23/18</b>	
Address: <b>150 S. SHASTA ST., WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>WILLOWS ELK LODGE</b>	Phone No.: <b>934-4321</b>	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: <b>REY LOPEZ</b>		Certificate Expiration Date: <b>11/17/20</b> <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									
In													24. Person in charge present and performs duties							
In													25. Personal cleanliness and hair restraints							
In		N/O											26. Approved thawing methods used					X		
In		N/O											27. Food separated and protected							
In		N/O											28. Washing fruits and vegetables							
In													29. Toxic substances properly identified, stored and used							
In	N/A	N/O											30. Food storage, 31. Self service, 32. Labeled							
In	N/A												33. Nonfood contact surfaces clean							
In	N/A	N/O											34. Warewashing facilities maintained, test strips							
In	N/A	N/O											35. Equipment, utensils, approved, clean good repair					X		
In	N/A	N/O											36. Equipment, utensils and linens, storage and use					X		
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
In	N/A	N/O											39. Thermometers provided and accurate							
In													40. Wiping cloths properly used and stored							
In	N/A	N/O											41. Plumbing, proper backflow prevention							
In	N/A	N/O											42. Garbage properly disposed; facilities maintained							
In	N/A	N/O											43. Toilet facilities supplied, properly constructed, clean							
In	N/A	N/O											44. Premises clean, vermin proof; personal items separate							
In													45. Floors, walls and ceilings maintained and clean							
In													46. No unapproved living or sleeping quarters							
In													47. Signs posted; Permit & inspection report available							
In													48. Plan Review Required							

No PHF [ ]					
°F	Food	Location	°F	Food	Location
45	CORNED BEEF	DILIGENT PREP			
40	POTATO SALAD	WALK-IN FRIDGE			

Comments:  
- NO CRITICAL VIOLATIONS  
OTHER VIOLATIONS  
(26) THAW P.H.F. USING ONLY ONE OF 4 APPROVED METHODS:  
1) PART OF COOKING PROCESS. 2) IN THE MICROWAVE. 3) IN THE REFRIGERATOR OR 4) UNDER COOL RUNNING WATER.  
OBSERVED LARGE CUT OF MEAT IN TUB OF WATER IN THE 3-COMP SINK IN THE BACK

Received By: [Signature] REHS: Andrew Pajo

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Continuation Sheet

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Name of Facility/ DBA: SLK'S LODGE	Inspection Date: 8/23/18
Address:	PAGE 2
Owner/Permittee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS

- (35) REPLACE ALL NON-COMMERCIAL GRADE APPLIANCES WITH N.S.F. APPROVED, COMMERCIAL GRADE, HEALTH DEPT APPROVED UNITS. (FRYER-FABERWARE, WHITE FRIGIDAIRE FREEZER).
- (35) REMOVE & DISCONTINUE USING A VACUUM SEALER. REDUCED OXYGEN PACKAGING REQUIRES A HACCP PLAN (SILVER VAL MASTER PRO).
- (35) RE-PAINT OR RE-FINISH THE WOOD PLATFORM UNDER THE 3-COMP. SINK.
- (35) CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE, IT IS STARTING TO GET MOLDY.
- (36) STORE ICE BUCKET IN A EASILY CLEANABLE CONTAINER & NOT DIRECTLY ON TOP OF ICE MACHINE.
- (36) THAW FOOD IN ONLY THE 2-COMPARTMENT PREP SINK. I OBSERVED THAWING IN 3-COMP WAREWASHING SINK.
- (36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO AN IMMOBILE SURFACE. I OBSERVED CO2 UNSECURED IN KITCHEN.

Received By:

*[Signature]*

REHS:

*[Signature]*