

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Page 1 of 2

Name of Facility/ DBA: <b>Fu Hing CHINESE FOOD</b>		Inspection Date: <b>8/29/18</b>	
Address: <b>100 S. TEHAMA ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>CUONG BACH NGO</b>	Phone No.: <b>934-8922</b>	Inspection Time: <b>3:00</b>	Permit Exp. Date:
Certified Food Handler: <b>CUONG BACH NGO</b>		Certificate Expiration Date: <b>1/20/19</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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (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										
<b>Critical Risk Factors for Disease</b>			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						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		X				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 reservice 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		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
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</u> °F						45. Floors, walls and ceilings maintained and clean		
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 [ ]					
°F	Food	Location	°F	Food	Location
71	MINCED GARLIC	ATOP PREP TABLE			
41	SHRIMP	BELOW PREP COOLER			
40	SPROUTS	BACK ROOM FOGEL FRIDGE			
40	BEEF	WALK-IN FRIDGE			

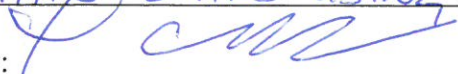

Comments:

**\*\*CRITICAL VIOLATIONS\*\***

⑦ Hold ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED GARLIC/OIL LEFT ON PREP CART @ 71°F. 2 GARLIC DISPOSED OF BY OPERATOR (APPROX 4 TBS)

**OTHER VIOLATIONS**

⑨ COOL ALL POTENTIALLY HAZARDOUS FOOD RAPIDLY TO BELOW 41°F WITHIN 6 HRS USING ICE PADDLE OR SHALLOW METAL

Received By:  REHS: Andrew Feryo 

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Continuation Sheet

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247 North Villa Avenue, Willows, CA 95988  
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Name of Facility/ DBA: <i>Fu Hing Chinese Food</i>	Inspection Date: <i>8/29/18</i>
Address:	
Owner/Permitee:	
<i>PAGE 2</i>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS

- (9) CONTAINERS OR IN ICE, & DISCONTINUE COOKING P.H.F'S AND THROWING THEM INTO PLASTIC BAGS TO COOL.*
- (27) STORE ALL RAW P.H.F BELOW OR AWAY FROM READY TO EAT FOOD. & OBSERVED RAW BEEF ABOVE COOKED CHICKEN IN BACK FRIDGE.*
- (32) LABEL ALL CONTAINERS OR BULK FOOD BINS WITH CONTENTS INCLUDING ALL RE-USED PLASTIC CONTAINER WITH SPICES.*
- (33) CLEAN/SANITIZE/DEGREASE THE FOOD CART IN THE KITCHEN.*
- (35) REPAIR HANDLE & REMOVE TAPE ON SINGLE DOOR TRUS FREEZER.*
- (35) CLEAN & SANITIZE UTENSILS USED FOR BULK FOOD BINS ON A REGULAR BASIS, THEY ARE CAKED WITH OLD FOOD.*
- (36) SECURE ALL CO<sub>2</sub> CANISTERS TO AN IMMOBILE SURFACE*
- (39) PROVIDE A VISABLE THERMOMETER INSIDE ALL REFRIGERATION APPLIANCES UNLESS IT HAS ONE ON THE OUTSIDE.*
- (44) REMOVE BOXES, CLUTTER, OLD EQUIPMENT ETC. FROM THE FACILITY AS ITS BECOMING TOO CROWDED FOR A SANITARY WORKPLACE.*

Received By:

*OCM*

REHS:

*ANDREW PERGO*