

# 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>WALMART</b>		Inspection Date: <b>1/15/16</b>	
Address: <b>470 N. AIRPORT ROAD, WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>WALMART</b>	Phone No.:	Inspection Time: <b>10:00</b>	Permit Exp. Date:
Certified Food Handler: MGR <b>ROBERT HASKINS</b>		Certificate Expiration Date: <b>9/16/15</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)</b> , 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		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		
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used	X	
In	N/A	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
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		
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		
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	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		
In		21. Hot & cold water. Temp: <b>120</b> °F				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 [ ] <b>DELT</b>					
°F	Food	Location	°F	Food	Location
149	JALAPENO POPPERS	STEAM TABLE DISPLAY	39	SAUSAGE	REACH-IN DISPLAY FRIDGE
38	TUNA ROLLS	CART / WALK-IN REFRIGERATOR	39	RAW CHICKEN	MEAT WALK-IN FRIDGE
39	THURKEY	DISPLAY CASE REFRIGERATION	28	MILK	<b>DAIRY</b> WALK-IN FRIDGE
38	HAM	" " "	38	EGGS	REACH-IN FRIDGE
Comments:		<b>BAKERY</b>			<b>PRODUCE DEPT.</b>
39	VANILLA BUTTERCREAM	BAKERY WALK-IN FRIDGE	39	FRIED CHICKEN	REFRIG. DISPLAY CASE
39	SIRLOIN STEAK	<b>MEAT DEPT</b> REACH-IN DISPLAY			
35	CHICKEN	" " "			

- NO CRITICAL VIOLATIONS

\*\* FACILITY IS CLEAN & WELL MAINTAINED \*\*

CORRECT THE FOLLOWING: →

Received By: <i>[Signature]</i>	REHS: <i>[Signature]</i>
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Continuation Sheet

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Comments:

CORRECT THE FOLLOWING:

- ④① HAND WASH SINKS SHALL BE PROPERLY SUPPLIED WITH SOAP, WARM WATER AND HAND TOWELS & BE UN-OBSTRUCTED OR BLOCKED. OBSERVED BLOCKED HAND SINK IN DELI & LABELING, HAND SINK WAS SPRAYING WATER ON THE FLOOR, ADDITIONALLY, <sup>(DELI PREP ROOM)</sup> HAND SINK LACKED SOAP IN PREP ROOM.
- ②⑨ KEEP ALL CLEANERS, MEDICINES, TOXICS ETC. AWAY FROM FOOD SERVED TO THE PUBLIC. OBSERVED CLEANER BOTTLES ON DRIED GOODS IN GM STOCK ROOM.
- ③⑤ REPAIR THE 3-COMPARTMENT SINK IN DELI. RE-ATTACH SINK TO WALL & CAULK. RE-ROUTE WASH AND SANITIZER LINES. ADDITIONALLY / CLEAN & SANITIZE F.R.P. BEHIND WALL.
- ③③ CLEAN & SANITIZE THE DOOR AT THE DELI PREP ROOM WHERE HANDS TOUCH THE DOOR.
- ④① REPAIR / REPLACE BROKEN PIPE / PREP SINK IN PRODUCE ROOM.
- ④⑤ REPAIR WALL NEXT TO ELECTRICAL ROOM NEAR MEAT AREA.
- ④⑤ REPAIR ROOF LEAKS IN THE FOOD SERVICE AREAS.

Received By:

[Signature]

REHS:

Andrew Peto