

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: <u>DOLLAR GENERAL</u>		Inspection Date: <u>1/15/16</u>	
Address: <u>400 6TH STREET, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: <u>9:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- Pre-Packaged Only</u>		Certificate Expiration Date: <u>-</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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					
<u>In</u>								24. Person in charge present and performs duties			
<u>In</u>								25. Personal cleanliness and hair restraints			
<u>In</u>	<u>N/O</u>							26. Approved thawing methods used			
<u>In</u>	<u>N/O</u>							27. Food separated and protected			
<u>In</u>	<u>N/O</u>							28. Washing fruits and vegetables			
<u>In</u>								29. Toxic substances properly identified, stored and used			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						30. Food storage, 31. Self service, 32. Labeled			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						33. Nonfood contact surfaces clean			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						34. Warewashing facilities maintained, test strips			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						35. Equipment, utensils, approved, clean good repair			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						36. Equipment, utensils and linens, storage and use			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						37. Vending Machines			
<u>In</u>								38. Adequate ventilation and lighting			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						39. Thermometers provided and accurate			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						40. Wiping cloths properly used and stored			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						41. Plumbing, proper backflow prevention			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						42. Garbage properly disposed; facilities maintained			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						43. Toilet facilities supplied, properly constructed, clean			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						44. Premises clean, vermin proof; personal items separate			
<u>In</u>								45. Floors, walls and ceilings maintained and clean			
<u>In</u>								46. No unapproved living or sleeping quarters			
<u>In</u>								47. Signs posted; Permit & inspection report available			
<u>In</u>								48. Plan Review Required			

No PHF [] * NO TEMPS TAKEN AT CONSTRUCTION INSPECTION

°F	Food	Location	°F	Food	Location

Comments:
- FACILITY HAS PASSED INITIAL CONSTRUCTION INSPECTION & IS APPROVED TO OPEN FOOD SERVICE OPERATION.

NOTE: THIS DOCUMENT WILL BE THE TEMPORARY PERMIT UNTIL A PERMANENT PERMIT CAN BE MAILED OUT.

Received By: [Signature] REHS: Andrew Peryo