

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: NANCY'S AIRPORT CAFE'		Inspection Date: 2/2/16	
Address: 353 C/R G, WILLOWS, CA		Reinspection Date (on or after): AN 80.00 RE-INSPECTION FEE WILL BE CHARGED 4/2/16 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: 9:30	Permit Exp. Date:
Certified Food Handler: MGR. - NONE CURRENT		Certificate Expiration Date: - <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input checked="" 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			1. Demonstration of knowledge						X	X		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	N/O	7. Proper hot and cold food holding temps						X	X		30. Food storage, 31. Self service, 32. Labeled				X				
In	N/A		8. Time as a public health control, records									33. Nonfood contact surfaces clean								
In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips								
In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair				X				
In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use				X				
In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines								
In			13. Food safe and unadulterated									38. Adequate ventilation and lighting				X				
In	N/A	N/O	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	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention				X				
In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained								
In	N/A	N/O	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: 120 °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						X	X		47. Signs posted; Permit & inspection report available								
												48. Plan Review Required				X				

No PHF []					
°F	Food	Location	°F	Food	Location
41	HAM CUBES	ATOP PREP COOLER	40	COLE SLAW	ATOP LARGE PREP COOLER
49	HASH BROWN POTATOES	UNDER PREP TABLE IN KITCHEN	40	HAMBURGER	2-DOOR BEV-AIR FRIDGE
131	COUNTRY GRAVY	ATOP STEAM TABLE	41	MILK	SINGLE DOOR TRUE FRIDGE
49	EGGS	BELOW SMALL PREP COOLER	38	CHOCOLATE CREME PIE	PIE FRIDGE
40	TURKEY	BACK WALK-IN FRIDGE	57	PORK BUTT	ON RACK NEXT TO CONVECTION OVEN

****CRITICAL VIOLATIONS****

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURE THE FOLLOWING OUT OF TEMP:

- 1) HASH BROWNS @ 49°F ⇒ RETURNED TO REFRIGERATION.
- 2) EGGS @ 49°F ⇒ EGGS RETURNED TO REFRIGERATION.
- 3) PORK BUTT @ 57°F ⇒ OPERATOR DISPOSED OF APPROX TWO 3lb ROASTS

Received By:	REHS: ANDREW PETERSON
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Comments:

** CRITICAL VIOLATIONS (CONT) **

① FOOD FACILITY IS REQUIRED TO MAINTAIN & POSSESS AT LEAST ONE CERTIFIED FOOD MANAGER. FACILITY STILL LACKS CERTIFICATION OR EVIDENCE OF CLASS ENROLLMENT. OBTAIN CERT WITHIN 60 DAYS. COMPLIANCE DATE => 4/2/16

② KEEP THE FOOD FACILITY FREE OF ALL RODENTS, INSECTS, PESTS ETC AT ALL TIMES. FOOD FACILITY STILL HAS EVIDENCE OF ROACHES & RODENTS. OBSERVED DROPPING, GNAW MARKS, NESTS ETC AROUND RESTAURANT. FACILITY STILL NEEDS COMPREHENSIVE PEST CONTROL & INTEGRATED PEST MANAGEMENT.

OTHER VIOLATIONS:

⑥ ALL HANDWASH SINKS MUST BE PROPERLY SUPPLIED WITH SOAP, WARM WATER (>100°F) & HAND TOWELS IN A WORKING DISPENSER.


⑨ STORE ALL MEDICINES, CLEANER, TOXICS ETC AWAY FROM FOOD & FOOD PREP AREAS. OBSERVED STRAY PAINT CANS ON SHELVING WITH PLATES/BOWLS ETC.

⑩ STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE GROUND. OBSERVED BOXES OF FOOD ON FLOOR IN WALK-IN FREEZER.

⑫ ALL DRIED GOODS/SPICES ETC THAT ARE NOT EASILY IDENTIFIABLE AND/OR PLACED INTO NOT THEIR ORIGINAL CONTAINER MUST BE LABELED. OBSERVED SOME SPICE CONTAINER THAT WERE UN-LABELED.

⑮ CLEAN & SANITIZE ALL KITCHEN MICROWAVES, THEY WERE ALL PRETTY FILTHY.

⑮ RE-FINISH ALL KITCHEN SHELVING SO THAT IT IS EASILY CLEANABLE, NON-ABSORBANT, DURABLE. NO BARE WOOD ALLOWED

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OTHER VIOLATIONS (CONT.):

35 REPAIR THE LEAKY ICE BIN NEXT TO THE COFFEE MACHINES.

35 40 DISCONTINUE USING THE CONVECTION OVEN UNDER THE ILLEGALLY INSTALLED HOOD IN THE BACK ROOM. THE HOOD WILL NEED TO BE RETROFITTED, PLAN CHECKED & APPROVED BEFORE USE.

36 DISCONTINUE USING KNIFE MAG STRIP IN THE KITCHEN UNTIL IT CAN BE CLEANED & SANITIZED.

36 STORE ALL DRINKING GLASSES LIP SIDE UP SO THAT DRINKING SURFACE DOES NOT CONTACT DIRTY SHELVING.

38 ALL LIGHTING IN FOOD PREP AREAS SHALL BE PROTECTED WITH LIGHT SHIELDS OR SHATTER PROOF BULBS. MOST LIGHTS DID NOT HAVE SHIELDING.

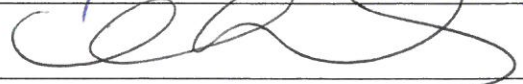
41 REPAIR INDIRECT PLUMBING FROM THE ICE MACHINE SO THAT PIPE HAS AN "AIR GAP" FROM THE FLOOD RIM OF THE FLOOR DRAIN.

41 45 REPAIR THE HOLE IN THE KITCHEN CEILING NEAR GRILL. THIS IS A RODENT ENTRY POINT.

45 REPAIR/FINISH ALL WALLS/FLOORS/CEILING'S AROUND THE ENTIRE FACILITY. SEAL UP ALL PEST ENTRY POINTS TO EXCLUDE THEM FROM THE BLDG.

45 REPAIR/REPLACE ALL COVING THAT IS MISSING AND/OR FALLING APART AROUND ENTIRE FACILITY.

40 ALL FACILITY CHANGES, APPLIANCE ADDITIONS, SIGNIFICANT RE-MODELS

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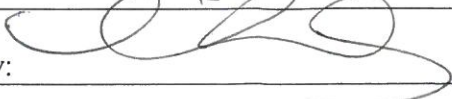
Comments:

OTHER VIOLATIONS (CONT.):

(48) OR MENU CHANGES MUST BE PLAN CHECKED BY G.C.E.H.

NOTE: OWNER MUST APPLY FOR OWNERSHIP CHANGE AT G.C.E.H.'S OFFICE.

** G.C.E.H. CONFIRMED COMPLAINTANT INFORMATION DURING INSPECTION. FACILITY MUST IMPROVE OR FACE RE-INSPECTION FEES AND/OR CLOSURE. AN 80⁰⁰ RE-INSPECTION FEE WILL BE CHARGED FOR THE NEXT RE-INSPECTION.

Received By: 	REHS: <u>ANDREW PERNO</u>
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