

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>GLENN GOLF & COUNTRY CLUB</u>		Inspection Date: <u>3/15/16</u>	
Address: <u>6226 COUNTY ROAD 39, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>GLENN GOLF & COUNTRY</u>	Phone No.:	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CORY GOODWIN</u>		Certificate Expiration Date: <u>10/31/17</u> <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 <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							Out	COS	
<u>In</u>													24. Person in charge present and performs duties				
<u>In</u>													25. Personal cleanliness and hair restraints				
In		<u>N/O</u>											26. Approved thawing methods used				
In		<u>N/O</u>											27. Food separated and protected				
In		<u>N/O</u>											28. Washing fruits and vegetables				
In													29. Toxic substances properly identified, stored and used				
<u>In</u>	N/A	N/O											30. Food storage, 31. Self service, 32. Labeled				
In	<u>N/A</u>												33. Nonfood contact surfaces clean				
In	N/A	<u>N/O</u>											34. Warewashing facilities maintained, test strips				
In	N/A	<u>N/O</u>											35. Equipment, utensils, approved, clean good repair		X		
In	N/A	<u>N/O</u>											36. Equipment, utensils and linens, storage and use		X		
In	N/A	<u>N/O</u>											37. Vending Machines				
<u>In</u>													38. Adequate ventilation and lighting				
<u>In</u>	N/A	N/O											39. Thermometers provided and accurate				
<u>In</u>													40. Wiping cloths properly used and stored				
In	<u>N/A</u>	N/O											41. Plumbing, proper backflow prevention				
In	<u>N/A</u>	N/O											42. Garbage properly disposed; facilities maintained				
In	<u>N/A</u>	N/O											43. Toilet facilities supplied, properly constructed, clean				
In	<u>N/A</u>												44. Premises clean, vermin proof; personal items separate		X		
In													45. Floors, walls and ceilings maintained and clean		X		
<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 []					
°F	Food	Location	°F	Food	Location
40	CHEESE	A/D/P PREP COOLER			
39	POTATO SALAD	2-DOOR SUPERIOR FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

VIOLATIONS:

6) PROVIDE HAND TOWELS AT THE HANDWASHING SINK IN THE KITCHEN.

21) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE BAR SINK AND THE BACK KITCHEN SINKS. WATER MEASURED 104°F AFTER 2 MINUTES. OPERATOR ADJUSTED WATER TEMP ON THE WATER HEATER

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PETERSON</u>
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Continuation Sheet

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Comments:

VIOLATIONS (CONT.):

35 CLEAN & SANITIZE THE FOLLOWING:

- 1) FRYER IN THE KITCHEN
- 2) THE KITCHEN PREP COOLER (TRUE 2-DOOR)
- 3) THE POPCORN MACHINE IN THE BAR AREA

35 REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED, HEALTH DEPT. APPROVED APPLIANCES (2 WHITE SHARP MICROWAVES).

35 REPAIR/PAINT WALLS INSIDE THE BACK WALK-IN FRIDGE.

36 SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE. OBSERVED CO₂ CYLINDERS AROUND FACILITY UN-CHAINED.

49 REMOVE ALL OLD, BROKEN OR UN-USED EQUIPMENT INSIDE FOOD FACILITY. (I.E. OLD SODA FRIDGE).

45 REPAIR WALL BEHIND THE STOVE IN THE KITCHEN. BARE STUDS BEHIND STOVE ARE A FIRE HAZARD.

45 REPAIR ALL COVING IN THE KITCHEN, SOME IS COMING OFF OF THE WALLS.

45 REPAIR DRY WALL & LIGHT SWITCH OUTSIDE THE BACK WALK-IN.

Received By:

[Signature]

REHS:

[Signature: Andrew Peryo]