

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Starbucks		Inspection Date: 11/8/24	
Address: 505 N Humboldt Ave Willows CA		Reinspection Date (on or after): next inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: 3:00 PM	Permit Exp. Date:
Certified Food Handler:		Certificate Expiration Date: <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 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				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						29. Toxic substances properly identified, stored and used				
In	N/A	N/O	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	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				
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use				
In	N/A	N/O	12. Returned and reserve of food						37. Vending Machines				
In			13. Food safe and unadulterated						38. Adequate ventilation and lighting				
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				
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				
In			21. Hot & cold water. Temp: 120 °F				X		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
40	Milk	under counter fridge			
40	Milk	reach in fridge			
40	sandwiches	undercounter fridge			

Comments:

21/6 - Handwash sink in backroom adjacent to three compartment sink water temp noted at 68°F. Functioning with appropriate water temp (100°F or above) handwash sink shall be maintained. / Repair and maintain.

NOTE: Clean equipment and counter tops BETTER

Received By: **Brenda Mendoza** REHS: **Jy Buckle**