

**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>NANCY'S ELK HORN LODGE</b>		Inspection Date: <b>10/24/19</b>	
Address: <b>2745 &amp; 2749 C/R 306, ELK CREEK, CA</b>		Reinspection Date (on or after): <b>1/24/20</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>SHARON GREEN</b>	Phone No.:	Inspection Time: <b>11:00</b>	Permit Exp. Date:
Certified Food Handler: MGR <b>- NONE CURRENT</b>		Certificate Expiration Date: <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 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						X	X		24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required	X	

No PHF [ ]					
°F	Food	Location	°F	Food	Location
145	SAUSAGE GRAVY	ATOP S. TABLE	34	CREAM PIE	2-DOOR BAXTER
32	HAM CUBES	ATOP P. COOLER	146	VEGI SOUP	SOUP WELL
33	ROAST BEEF	BELOW P. COOLER	34	STEAK	WALK-IN FRIDGE
30	BACON	2-DOOR EVEREST			

Comments:

**~~CRITICAL VIOLATIONS~~**

① FACILITY STILL LACKS A CERTIFIED FOOD MGR AND HAS NOT HAD A VALID CERT SINCE 2018. OBTAIN THE CERT. AS SOON AS POSSIBLE TO AVOID FEES/FINES.

**OTHER VIOLATIONS**

⑥+④⑧ THE KITCHEN HAND WASH SINK WAS INSTALLED WITHOUT A PLAN CHECK AND WAS INSTALLED IMPROPERLY. REMOVE

Received By: *[Signature]* REHS: *Andrew Terry*

**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
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Name of Facility/ DBA: <u>NANCY'S Elk HORN LODGE</u>	Inspection Date: <u>11/24/19</u>
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Owner/Permittee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS

(6)+(48) THE HAND WASH SINK, APPLY FOR A PLAN CHECK AND RE-INSTALL SINK IN THE KITCHEN.

(23) KEEP THE FACILITY FREE OF ALL INSECTS, VERMIN & ANIMALS AT ALL TIMES. OBSERVED SEVERAL FLIES INSIDE THE RESTAURANT & A DEAD FLY ON A PLATE.

(30) STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. OBSERVED PACKAGE OF MEAT ON THE FLOOR IN WALK-IN FREEZER (NOT WALK).

(35) CLEAN/SANITIZE KITCHEN SHELVING, IT IS A BIT DIRTY.

(35) CLEAN/SANITIZE THE SODA NOZZLES ON A REGULAR BASIS, THEY WERE MOLDY.

(35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH N.S.F. APPROVED, COMMERCIAL GRADE MODELS. (BLACK MINI FRIDGE)

(38) PROVIDE LIGHT SHIELDS OR SHATTERPROOF LIGHT BULBS IN THE KITCHEN AND FOOD PREP AREAS.

(45) RE-PAINT THE FLOORING IN THE BAR WALK-IN FRIDGE.

(45) REPAIR THE WALL/COUING JUNCTURE AT THE KITCHEN TO DISHWASHING POOL. OBSERVED A PRETTY BEAT UP WALL AND COVE.

Received By: <u>[Signature]</u>	REHS: <u>Andrew P. [Signature]</u>
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