

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>Willows Intermediate School</u>		Inspection Date: <u>11/16/22</u>	
Address: <u>1145 W. CEDAR ST., WILLIAMS, CA 95988</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Willows Unified School</u>	Phone No.:	Inspection Time: <u>11:30</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR</u> <u>- NONE CURRENT -</u>		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				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								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	N/O	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: <u>120</u> °F							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
36	MILK	2- DOOR TRUE FRIDGE			

Comments: ** CRITICAL VIOLATION **

① THE FOOD FACILITY STILL LACK A CERT. FOOD SAFETY MANAGER. OBTAIN IMMEDIATELY TO AVOID FURTHER FEES & INSPECTIONS.

** A RE-INSPECTION FEE WILL BE ASSESSED DUE TO REPEAT VIOLATIONS OF THE HEALTH & SAFETY CODE

Received By: [Signature] REHS: Andrew A. Perry