

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: MURDOCK ELEMENTARY SCHOOL		Inspection Date: 11/20/19	
Address: 655 W. FRENCH ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WILLOWS UNIFIED SCHOOL DIST.	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: NORA AYALAPEREZ		Certificate Expiration Date: 9/17/24 <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		Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge						24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>		<input type="checkbox"/>	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used		
<input checked="" type="checkbox"/>		<input type="checkbox"/>	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		
<input checked="" type="checkbox"/>		<input type="checkbox"/>	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	<input type="checkbox"/>		8. Time as a public health control, records						33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		X
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12. Returned and reserve of food						37. Vending Machines		
<input checked="" type="checkbox"/>			13. Food safe and unadulterated						38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>			15. Food from approved source						40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: 120⁺ °F						45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>			23. No rodents, insects, birds, animals				X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	CHEESE	2-DOOR TRUE FRIDGE			
40	YOGURT	2-DOOR TRUE FRIDGE			
32	MILK	SELF SERVE COOLER			
145	HAMBURGERS	WARMING CABINET			

Comments:
NO CRITICAL VIOLATIONS
FACILITY IS CLEAN & WELL MAINTAINED
CORRECT THE FOLLOWING!
(23) KEEP FACILITY FREE OF PESTS AND VERMIN AT ALL TIMES. OBSERVED DOZENS OF FLIES INSIDE KITCHEN AREA.

(35) REPAIR/REPLACE THE RUBBER SEALS ON THE REFRIGERATION

Received By: **Nora Ayala** REHS: **Andrew Terry**

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Continuation Sheet

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Name of Facility/DBA: <u>MURDOCK ELEMENTARY School</u>	Inspection Date: <u>11/20/19</u>
Address: <u>PAGE 2</u>	
Owner/Permitee:	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: CORRECT THE FOLLOWING (CONT.):

35 EQUIPMENT IN THE SCHOOL KITCHEN.

36 MOVE CONVECTION OVEN & STOVE UNDER THE EXHAUST HOOD SO THAT THERE IS A 6" OVERTHANG AT THE ENDS.

36 A SALAD BAR FOR THE SMALL CHILDREN MUST BE DONE DIFFERENTLY THAN THE CURRENT METHOD. THERE MUST NOT BE A DIRECT LINE FROM MOUTH TO FOOD ON THE SELF-SERVE DEVICE. RECOMMEND EITHER LOWERING THE BAR, EXTENDING THE SNEEZE GUARD LOWER OR SERVING FRUITS & VEGIS FROM THE WINDOW

Received By: <u>Maria Ayala</u>	REHS: <u>Andrew P. Payo</u>
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