

# 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: <u>WONG'S CHINESE FOOD</u>		Inspection Date: <u>11/3/21</u>	
Address: <u>450 N. HUMBOLDT AVE, WILLOWS</u>		Reinspection Date (on or after): <u>12/3/21</u> <small>(Reinspection are subject to fees)</small>	
Owner/Permittee: <u>TERESA WONG &amp; MIKE CHEN</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- EXPIRED</u>		Certificate Expiration Date: <u>                    </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</u> (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							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	X
In		N/O								28. Washing fruits and vegetables	X
In										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	X
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	N/A	N/O								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	N/O								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	X			47. Signs posted; Permit & inspection report available	
In										48. Plan Review Required	X

No PHF [ ]					
°F	Food	Location	°F	Food	Location
161	RICE	RICE COOKER	40	MILK	FRONT DUKERS FRIDGE
39	PORK	ATOP PREP COOLER			
40	POOLED EGGS	UNDER PREP COOLER			
40	RICE	WALK-IN (BIN)			

Comments:

**\*\*CRITICAL VIOLATIONS\*\***

23 27 KEEP THE FACILITY FREE OF ALL PESTS, INSECTS & VERMIN AT ALL TIMES. OBSERVED LIVE GERMAN COCKROACH INFESTATION DUE TO POOR SANITARY CONDITIONS INSIDE THE RESTAURANT. OBSERVED LIVE ROACHES IN BINS OF DRIED RICE, <sup>(LIGHT SHIELDS, MULTIPLE ENTRY POINTS)</sup> 1 FOOD WAS DISPOSED OF BY OPERATOR (APPROX 316)

Received By: Mike REHS: ANDREW P

OFFICIAL INSPECTION REPORT

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Comments: VIOLATIONS:

\* ① FACILITY MUST MAINTAIN ALL REQUIRED FOOD SAFETY CERTIFICATIONS WHEN RUNNING, A FOOD FACILITY. ALL SAFETY CERTS WERE EXPIRED AT TIME OF INSPECTION. OBTAIN SAFETY CERTS WITHIN 60 DAYS.

✓ ②⑥ FOOD SHALL BE THAWED ONLY UNDER REFRIGERATION, COMPLETELY SUBMERGED UNDER COLD WATER, IN A MICROWAVE OR PART OF A COOKING PROCESS. 2 OBSERVED FOOD LEFT ON COUNTER TO THAW.

✓ ②⑦ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM ~~READY TO EAT~~ READY TO EAT FOOD. 2 OBSERVED RAW EGG ABOVE COOKED FOOD IN PREP COOLER.

✓ ③② ALL BULK FOOD STORAGE CONTAINERS MUST BE LABELED OF THERE CONTENTS IF BEING RE-USED.

\* ③③ CLEAN & SANITIZE ALL SHELVING IN THE KITCHEN AREA. ALL SHELVING WAS OBSERVED TO BE FILTHY.

\* ③⑤ CLEAN & SANITIZE ALL APPLIANCES. ALL WERE OBSERVED TO BE FILTHY AND DIRTY.

\* ③⑤ REPAIR/REPLACE OLD DOMESTIC FREEZER IN THE PREP AREA. THE APPLIANCE HAS FALLEN INTO DIS-REPAIR

✓ ③⑤ CLEAN THE ASCEND FREEZER IN THE BACK THAT HAS A MASSIVE AMOUNT OF ICE BUILDUP INSIDE THE APPLIANCE.

\* ③⑧ REPAIR ALL THE LIGHTING IN THE KITCHEN & PREP AREAS.

Received By: <u>[Signature]</u>	REHS: <u>Andrew Perry</u>
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Comments: VIOLATIONS (CONT.)

\* 45 CLEAN UNDER ALL THE FRYERS, WOKS, STOVES ETC., THE FLOORING IS EXTREMELY DIRTY & GREASY.

\* 45 CLEAN & SANITIZE ALL THE DOORS, DOOR HANDLES, LIGHT SWITCHES & WALLS. ALL WERE FILTHY AND UN-SANITARY. REPAIR THE WALK-IN FRIDGE DOOR

\* 45 CLEAN & SANITIZE THE FLOORING UNDER & AROUND ALL THE TABLES & APPLIANCES IN THE KITCHEN AREA.

\* 48 THE NEWLY REMODELED BATHROOM DID NOT HAVE THE BENEFIT OF PLAN CHECK FROM THE HEALTH DEPT. APPLY FOR A PLAN REVIEW WITH GLENN CO. ENVIRONMENTAL HEALTH AT DOUBLE THE APPLICATION FEE.

\* NOTE: THE SANITARY CONDITION INSIDE THE RESTAURANT IS VERY POOR & NEEDS TO IMPROVE IN ORDER TO AVOID FEES/CLOSURE.

www.Countyofglenn.net

↳ ENVIRONMENTAL HEALTH

↳ FOOD SAFETY

↳ PLAN CHECK REQUEST FORM

\* FINISH SCHEDULE  
- + FLOOR PLAN

Received By: <u>X [Signature]</u>	REHS: <u>Andrew Petyo</u>
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