

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: HAMILTON UNION ELEMENTARY		Inspection Date: 11/30/21	
Address: 277 CAPAY AVE, HAMILTON CITY, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HAMILTON UNIFIED SCHOOL	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARGIE RIVERA		Certificate Expiration Date: 7/23/24 <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"/>	In								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In								29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>	In	N/A	N/O						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O						37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O			X	X		39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In								40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained		X
<input checked="" type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A							44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In								45. Floors, walls and ceilings maintained and clean		X
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In								47. Signs posted; Permit & inspection report available		
<input checked="" type="checkbox"/>	In								48. Plan Review Required		X

No PHF []					
°F	Food	Location	°F	Food	Location
34	RAW EGG	SIX DOOR TRAUHLSON WALK-IN			
40	MILK				
141	GROUND BEEF	DILIGENT PREP			

Comments:

CRITICAL VIOLATION

(14) ALL FOOD CONTACT SURFACES, UTENSILS, ETC. MUST BE CLEANED AND SANITIZED PROPERLY. THE MECHANICAL DISHWASHER MEASURED NON-DETECT FOR SANITIZER & EMPLOYEES WERE WASHING DISHES.

(35) **(48)** FOOD FACILITY INSTALLED 2 WATER HEATING UNITS WITHOUT THE BENEFIT OF PLAN CHECK APPROVAL. THESE

Received By: [Signature] REHS: ANDREW PERGO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <u>HAMILTON Union Elementary</u>	Inspection Date: <u>11/30/21</u>
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Owner/Permitee: <u>PAGE 2</u>	

Comments:

** CRITICAL VIOLATIONS (CONT.) **

35 48 UNITS DO NOT MEET CODE REQUIREMENTS FOR A COMMERCIAL KITCHEN. WATER HEATER UNITS MUST BE REPLACED WITH PLAN CHECKED AND APPROVED UNITS. FAILURE TO ADHERE THE HEALTH CODES FOR SCHOOL KITCHENS MAY RESULT IN FINES OR OTHER PUNITIVE ACTIONS.

OTHER VIOLATIONS

35 CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE. IT IS VERY MOLDY.

42 MAINTAIN GARBAGE DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.

45 CLEAN & SANITIZE ALL THE KITCHEN FLOORING. ALL THE FLOORING WAS PRETTY FILTHY.

45 REPAIR THE CEILING LEAK IN THE KITCHEN AREA.

35 DE-ICE THE PIPING INSIDE THE WALK-IN REFRIGERATOR

Received By:

REHS: