

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>HAMILTON Union High School</u>			Inspection Date: <u>11/30/21</u>		
Address: <u>Highway 32 & 45, Hamilton City, CA</u>			Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>		
Owner/Permittee: <u>HAMILTON Union High School</u>		Phone No.:	Inspection Time: <u>11:30</u>		Permit Exp. Date:
Certified Food Handlers MGR: <u>MARIE RIVERA</u>			Certificate Expiration Date: <u>7/23/24</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 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
<u>In</u>					1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>					2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>			N/O		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>			N/O		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<u>In</u>			N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>					6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A		N/O		7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		X
<u>In</u>	N/A				8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O			9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O			10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X
<u>In</u>	N/A	N/O			11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	N/O			12. Returned and reservice of food				37. Vending Machines		
<u>In</u>					13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O			14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>					15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	N/O			18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O			19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A				20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<u>In</u>					21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean		X
<u>In</u>					22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>					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
141	PIZZA	MULCAN HOT HOLDING CABINET			
35	MILK	TRUE MILK REACH-IN			
41	EGGS	WALK-IN FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

(30) ALL FOOD SHALL BE STORED AT LEAST 6 INCHES OFF OF THE GROUND. 2 OBSERVED BOXES OF FOOD ON FLOOR IN WALK-IN FREEZER.

(35) REPAIR THE BROKEN DOOR ON THE THREE COMPARTMENT FRIDGE.

Received By: <u>Xo Monce R.</u>	REHS: <u>ANDREW P.</u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

(45) CLEAN & SANITIZE THE KITCHEN FLOORING. IT WAS PRETTY FILTHY.

(45) CLEAN & SANITIZE THE OUTSIDE WALK-IN WALLS AND FLOORING. THE FLOORING AND WALLS ARE IN BAD SHAPE.

Received By: <u>[Signature]</u>	REHS: <u>[Signature]</u>
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