FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of _______

Nan	ne of Facility/ DE	BA:		(000) >	0.0102	11111	30) 331 0103	Inspection Date:				
	Willow	25	(revel Plaza		2/27/23							
Add	lress:				Reinspection Date (on or after):							
1481 Huy 990 Willow CA							(Reinspections are subject to fees)			~		
Owr	Owner/Permitee:				Phone No.:			Inspection Time: Permit Exp. Date:):		
1	Rajech Ratel							2115	2115			
Certified Food Handler:						***		Certificate Expiration Date:				
		_	steven Campbel		(Certificate expires five years after it			after it is iss	t is issued)			
Serv		itine Insp	The state of the s			Construction/Pre-opening Other:						
Appli	icable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	California	Health and Safety Code (S	See reverse side of sheet for sum	mary)			
	In = In complia	ince 1	N/A = Not Applicable $N/O = Not Obs$	erved	Maj = N	Major vi	olation Out = Items	not in compliance COS	= Correcte	d On Sit	e	
T		Critical Risk Factors for Disease		Maj	Out	COS				Out	COS	
In	In In		Demonstration of knowledge Communicable disease restrictions		X			ge present and performs duties liness and hair restraints		-		
(In	In N/O		3. Discharge of eyes, nose, mouth					thawing methods used				
(In)	N/O N/O	N/O 4. Eating, tasting, drinking, tobacco use					27. Food separated and protected					
In	N/O		nds clean & properly washed, glove use ndwashing facilities available	X				 Washing fruits and vegetables Toxic substances properly identified, stored and us 			-	
In	N/A N/O	7. Proper hot and cold food holding temps						31. Self service, 32. Labeled				
In	N/A	8. Time as a public health control, records					33. Nonfood contact	ct surfaces clean				
In In	N/A N/O		per cooling methods per cooking time and temps					acilities maintained, test strips nsils, approved, clean good repair				
In	N/A N/O	11. Reheating temperature for hot holding						ensils and linens, storage and use			-	
	In N/A N/O		12. Returned and reservice of food				37. Vending Machine	nines				
In In	N/A N/O	Food safe and unadulterated Food contact surfaces clean and sanitized					38. Adequate ventilat	lation and lighting provided and accurate				
In		15. Food from approved source						ths properly used and stored				
In	N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper	oper backflow prevention				
In (N/A N/O N/A N/O	18. Compliance with HACCP plan 19. Advisory for raw/undercooked food						operly disposed; facilities maintained ties supplied, properly constructed, clean				
In	N/A	20. Health care/ School prohibited food						n, vermin proof; personal items separate				
In		21. Hot & cold water. Temp: \\\ \frac{124}{} \text{°F}					45. Floors, walls and	ls and ceilings maintained and clean				
In In		22. Wastewater properly disposed 23. No rodents, insects, birds, animals						No unapproved living or sleeping quarters				
		23. 140 fodems, insects, birds, ainmais				-	47. Signs posted; Permit & inspection report available 48. Plan Review Required					
No P												
°F	Food		Location		°F		Food	Locat	ion			
146	Di228		Pizza hotholding									
	2 Potato Bedge Polato Wedges		Polato Wedges hot	eld by					100			
	o milk		reach in door #1									
									-1-70			
Com	ments:											
2	4 1				-10		1					
(0)	Hot w	ater	temp protect at a	37°F	9	+1	ne men's	restroom / 1	Droad	de		
(i) Hot water temp noted at 57°F of the men's restroom / provide water at 100°F of land wash sink in men's restroom.												
Mechanical ventilation system notalto be in dispepsion in women's												
restroom. Repair or replace.												
6) Hot water temp noted at 590F in the women's restrom. / Fix.												
	3		V						- / -			

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA:	Inspection Date:
Willows Travel Plaza	2/27/23
Address: 1481 Hwy 99 w Willows, A Owner/Permitee:	
Owner/Permitee:	1.00
Rajesh Patel	
Comments:	
34) Test Strips at 3 comp sink not.	ed to be lacking!
34) Test Strips at 3 comp sink nut. Provide appropriate test strips for sa	nitizing solutions.
41) Floor sink observed to be heavily s	oiled a Clean and
Maintains	
D'Ecodosafety Certo for Manager wo be experedo Provide new certifica	as observed to
De experedo Provide new certitico	then withen
60 days	
Received By: RA Waryth	hallter