

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: <u>Willows Market</u>		Inspection Date: <u>2/13/2023</u>	
Address: <u>156 S. Butte St. Willows CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Sam Sayegh</u>	Phone No.:	Inspection Time: <u>10:30</u>	Permit Exp. Date: <u>11/30/23</u>
Certified Food Handler: <u>Pre Packaged only</u>		Certificate Expiration Date: <u> </u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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	
						Out	COS
In					1. Demonstration of knowledge		
In					2. Communicable disease restrictions		
In	N/O				3. Discharge of eyes, nose, mouth		
In	N/O				4. Eating, tasting, drinking, tobacco use		
In	N/O				5. Hands clean & properly washed, glove use		
In					6. Handwashing facilities available		
In	N/A	N/O			7. Proper hot and cold food holding temps		
In	N/A				8. Time as a public health control, records		
In	N/A	N/O			9. Proper cooling methods		
In	N/A	N/O			10. Proper cooking time and temps		
In	N/A	N/O			11. Reheating temperature for hot holding		
In	N/A	N/O			12. Returned and reservice of food		
In					13. Food safe and unadulterated		
In	N/A	N/O			14. Food contact surfaces clean and sanitized		
In					15. Food from approved source		
In	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs		
In	N/A	N/O			18. Compliance with HACCP plan		
In	N/A	N/O			19. Advisory for raw/undercooked food		
In	N/A				20. Health care/ School prohibited food		
In					21. Hot & cold water. Temp: <u>120</u> °F		
In					22. Wastewater properly disposed		
In					23. No rodents, insects, birds, animals	X	
					24. Person in charge present and performs duties		
					25. Personal cleanliness and hair restraints		
					26. Approved thawing methods used		
					27. Food separated and protected		
					28. Washing fruits and vegetables		
					29. Toxic substances properly identified, stored and used		
					30. Food storage, 31. Self service, 32. Labeled		
					33. Nonfood contact surfaces clean		
					34. Warewashing facilities maintained, test strips		
					35. Equipment, utensils, approved, clean good repair		
					36. Equipment, utensils and linens, storage and use		
					37. Vending Machines		
					38. Adequate ventilation and lighting		
					39. Thermometers provided and accurate		
					40. Wiping cloths properly used and stored		
					41. Plumbing, proper backflow prevention		
					42. Garbage properly disposed; facilities maintained		
					43. Toilet facilities supplied, properly constructed, clean		
					44. Premises clean, vermin proof; personal items separate	X	
					45. Floors, walls and ceilings maintained and clean	X	
					46. No unapproved living or sleeping quarters		
					47. Signs posted; Permit & inspection report available		
					48. Plan Review Required		

No PHF ☒

°F	Food	Location	°F	Food	Location

Comments:

~~23)~~ Mouse droppings observed outside the walk-in cooler on the floor. / Clean the droppings, provide pest control invoices, maintain and use a cleaning schedule, and maintain cleanliness of facility.

44) Cardboard with tobacco products observed to be stored on floor and on top of cooking equipment in non-use kitchen. / Remove all the boxes from area; discard cardboard.

Received By: Jay Bhakta

REHS: Jay Bhakta

OFFICIAL INSPECTION REPORT

Continuation Sheet

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225 N. Tehama Street, Willows, CA 95988
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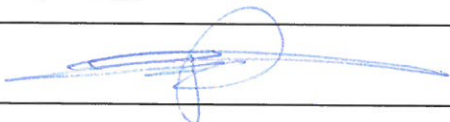
Name of Facility / DBA: <u>Willows Market</u>	Inspection Date: <u>2/13/22</u>
Address: <u>156 S. Butte St.</u>	
Owner/Permitee: <u>Sam Sayesh</u>	

Comments:

45) Tiles through out store / walk-in cooler observed to have various degree of cracks. / Fix and maintain.

45) Backroom facility ceiling was observed to have large dust and debris accumulation. / Clean, repair and maintain.

Received By:



REHS:

Jay Bhakta