

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: Super 8		Inspection Date: 3/01/23	
Address: 457 N. Humboldt Ave Willows		Reinspection Date (on or after): next inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Anil Patel	Phone No.:	Inspection Time: 8:30 AM	Permit Exp. Date: 08/31/23
Certified Food Handler: Expired		Certificate Expiration Date: <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 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	
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					
In		N/O							28. Washing fruits and vegetables					
In									29. Toxic substances properly identified, stored and used					
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled					
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					
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					
In	N/A	N/O							39. Thermometers provided and accurate					
In									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								44. Premises clean, vermin proof; personal items separate					
In									45. Floors, walls and ceilings maintained and clean					
In									46. No unapproved living or sleeping quarters					
In									47. Signs posted; Permit & inspection report available					
									48. Plan Review Required					

No PHF []

°F	Food	Location	°F	Food	Location
41	Yogurt	Small counter FRIDGE			

Comments:

31) Food debris observed on counter top near pancake machine / Clean & maintain.

1) Food safety certification for manager noted to be expired and not observed in view of public. / Obtain a food safety certification for manager within 60 days of today. DUE April 29, 2023

Note: Hot food consists of self serve (made) pancakes

Received By:

[Signature]

REHS:

Jay Bhakta