

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>DONUT WHEEL OF WILLOWS</u>		Inspection Date: <u>4/25/19</u>	
Address: <u>408 PACIFIC AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>KOLAP R. LENG</u>	Phone No.:	Inspection Time: <u>8:00</u>	Permit Exp. Date:
Certified Food Handler: <u>KOLAP LENG</u>		Certificate Expiration Date: <u>2/8/24</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 <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								
Critical Risk Factors for Disease			Maj	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		X		29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps				<u>30. Food storage</u> 31. Self service, <u>32. Labeled</u>	X	
<u>In</u>	N/A	8. Time as a public health control, records		X		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	<u>N/O</u> 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>	<u>N/A</u>	N/O 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	X	
<u>In</u>	<u>N/A</u>	N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food				44. Premises clean, vermin proof, <u>personal items separate</u>	X	
<u>In</u>		21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean		
<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
40	RAW EGG	2-DOOR ATTOSA FRIDGE			
40	HALF & HALF	2-DOOR U-STAR FRIDGE			

Comments:  
- NO CRITICAL VIOLATIONS  
REPEAT VIOLATIONS (MUST BE CORRECTED)  
6) ALL HANDWASH SINKS MUST BE UN-BLOCKED AND AVAILABLE FOR USE AT ALL TIMES, 2 OBSERVED PREP TABLE IN FRONT OF HAND SINK IN KITCHEN.  
35) REMOVE ALL UN-APPROVED COOKING EQUIPMENT UNTIL THEY ARE PLAN CHECKED AND APPROVED BY GLENN CO. ENV. HEALTH.

Received By: [Signature]      REHS: ANDREW PETA



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Continuation Sheet

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Name of Facility/ DBA: <b>Donut Wheel of Willows</b>	Inspection Date: <b>4/25/19</b>
Address: <b>PAGE 2</b>	
Owner/Permitee: <b>PAGE 2</b>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

REPEAT VIOLATIONS (CONT.)

35 OBSERVED TOASTER OVEN & INDUCTION/ELECTRIC BURNER IN THE KITCHEN AREA.

35 DO NOT USE STYROFOAM CUPS AS SCOOPS. ONLY USE NON-ABSORBANT, DURABLE, EASILY CLEANABLE SCOOPS W/ HANDLES.

OTHER VIOLATIONS

8 IF USING TIME AS A PUBLIC HEALTH CONTROL (TPHC), POTENTIALLY HAZARDOUS FOOD REMOVED FROM TEMPERATURE CONTROL MUST BE TIME STAMPED WITH TIME 4-HOURS AFTER FOOD WAS REMOVED FROM TEMP CONTROL. ADDITIONALLY, WRITTEN PROCEDURES MUST BE MAINTAINED DESCRIBING THIS PROCESS.

30 REMOVE ALL STORED FOOD FROM THE MECHANICAL/JANITORIAL CLOSET. NO FOOD STORAGE IS ALLOWED IN THIS AREA.

32 ALL REPACKAGED FOODS, BULK FOOD BINS & SPICES MUST BE LABELED OF CONTENTS.


35 ALL UTENSILS USED TO STORE/HOLD INGREDIENTS MUST BE CLEANED AND SANITIZED REGULARLY OR ON A AS-NEEDED BASIS. MANY THERWARE CONTAINERS IN KITCHEN WERE FILTHY.

36 DISCONTINUE STORING SCOOPS INSIDE BULK FOOD STORAGE BINS

36 REMOVE CARD BOARD (GREASY) FROM ATOP CONVECTION OVEN.

41 REPAIR/FIX PLUMBING, SO THAT HAND SINK IN THE KITCHEN HAS ADEQUATE WATER PRESSURE.

44 ALL PERSONAL ITEMS & FOODS NEED TO BE STORED IN A DESIGNATED AREA & NOT SCATTERED AROUND THE KITCHEN AREA. OBSERVED EMPLOYEE FOOD & PERSONAL ITEMS ON PREP TABLES & NEAR APPLIANCES.

Received By: 	REHS: <b>ANDREW LESKO</b>
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