

**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>BEST WESTERN Willows Inn</u>		Inspection Date: <u>4/6/22</u>	
Address: <u>475 N. Humboldt Ave, Willows</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SURESH PATEL</u>	Phone No.: <u>101</u>	Inspection Time: <u>8:30</u>	Permit Exp. Date:
Certified Food Handler: <u>MAR SURESH PATEL</u>		Certificate Expiration Date: <u>1/11/24</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			Maj	Out	COS	Out	COS
<b>Critical Risk Factors for Disease</b>							
<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>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used	
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables	
<u>In</u>	6. Handwashing facilities available			<u>X</u>		29. Toxic substances properly identified, stored and used	<u>X</u>
<u>In</u>	<u>N/A</u>	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
<u>In</u>	<u>N/A</u>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
<u>In</u>	<u>N/A</u>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	<u>X</u>
<u>In</u>	<u>N/A</u>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
<u>In</u>	<u>N/A</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>	<u>N/A</u>	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>	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
<u>In</u>	<u>N/A</u>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
<u>In</u>	<u>N/A</u>	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; personal items separate	
<u>In</u>	21. Hot & cold water. Temp: <u>114</u> °F			<u>X</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
135	SCRAMBLED EGGS	ATOP WARMING TABLE			
35	HARD BOILED EGG	SMALL FRIDGE			
46	MILK	SINGLE DOOR HOSHIZAKI			

Comments: Violations:

(6) All HANDWASH SINKS SHALL BE READILY AVAILABLE AND NOT BLOCKED OR HAVE ANYTHING STORED IN OR IN FRONT OF THE SINK. 1 OBSERVED AN APPLIANCE STORED IN FRONT OF SINK.

(21) Hot water of at least 120°F shall be supplied from the fixture of the 3-compartment sink.

Received By: Nashy platen      REHS: Andrew Perry

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: VIOLATIONS (CONT.):

(29) STORE ALL TOXICS, CLEANERS, MEDICINES ETC. AWAY FROM ALL FOOD + UTENSILS. 1 OBSERVED WINDOW CLEANERS STORED WITH UTENSILS.

(35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE N.S.F. APPLIANCES. 1 OBSERVED DOMESTIC GRADE MICROWAVE (MAGIC CHEF) IN THE DINING AREA.

Received By: <u>Nesby Plester</u>	REHS: <u>Andrew P. Boyd</u>
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