

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>HAMILTON UNION ELEMENTARY</u>		Inspection Date: <u>5/21/19</u>
Address: <u>277 CAPAY AVE, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>HAMILTON UNIFIED SCHOOL</u>	Phone No.:	Inspection Time: <u>10:30</u>
Certified Food Handler: <u>MONA MOON</u>		Permit Exp. Date:
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other: <u>/</u>		Certificate Expiration Date: <u>10/29/22</u> <small>(Certificate expires five years after it is issued)</small>
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	
<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>X</u>			
<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>In</u>	<u>N/A</u>	<u>N/O</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>	<u>N/O</u>	9. Proper cooling methods							34. Warewashing facilities maintained, test strips							
<u>In</u>	<u>N/A</u>	<u>N/O</u>	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair							
<u>In</u>	<u>N/A</u>	<u>N/O</u>	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use							
<u>In</u>	<u>N/A</u>	<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>	<u>N/A</u>	<u>N/O</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>	<u>N/O</u>	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention							
<u>In</u>	<u>N/A</u>	<u>N/O</u>	18. Compliance with HACCP plan							42. Garbage properly disposed, facilities maintained				<u>X</u>			
<u>In</u>	<u>N/A</u>	<u>N/O</u>	19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean							
<u>In</u>	<u>N/A</u>	<u>AP</u>	20. Health care/ School prohibited food							44. Premises clean, vermin proof, <u>personal items separate</u>				<u>X</u>			
<u>In</u>			21. Hot & cold water. Temp: <u>120</u> °F							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
89	REFRIED BEANS	DILIGENT PREP			
40	BLACK BEANS	6-DOOR TRAUHLSON			
36	RAW EGG	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
OTHER VIOLATIONS
6) ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED W/ SOAP, HAND TOWELS & WARM WATER (2100°F). THE KITCHEN H. SINK LACKED PAPER TOWELS.
29) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BEHIND OR AWAY FROM READY TO EAT FOODS. NO OBSERVED RAW

Received By: [Signature] REHS: Andrew Pardo

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Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.):

27) SHELL EGGS ABOVE BAGGED VEG'S & DRINKS IN WALK-IN.

42) MAINTAIN OUTSIDE DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS/VERMIN.

44) ALL PERSONAL ITEMS SUCH AS WALLET, PURSES, CELL PHONES, ETC. MUST BE STORED IN A DESIGNATED EMPLOYEE AREA. OBSERVED CELL PHONE ON PREP SURFACES IN KITCHEN.

Received By: [Signature]	REHS: Andrew P [Signature]
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