

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>Willows High School</u>		Inspection Date: <u>5/22/19</u>	
Address: <u>203 N. Muebeck St., Willows</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Willows Unified School Dist</u>	Phone No.: <u>934-1062</u>	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CRISTINA OCAMPO</u>		Certificate Expiration Date: <u>12/4/19</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			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					29. Toxic substances properly identified, stored and used			
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
<u>In</u>	N/A	N/O	8. Time as a public health control, records				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			
<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	N/O	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>	<u>N/A</u>	N/O	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			
<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>	N/O	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
<u>In</u>			21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean			<u>X</u>
<u>In</u>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters			
<u>In</u>			23. No rodents, insects, birds, animals		<u>X</u>		47. Signs posted; Permit & inspection report available			
							48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
40	<u>YOGHURT</u> <u>PARFIAT</u>	<u>2-DOOR TRUE</u> <u>FRIDGE</u>	40	<u>MILK</u>	<u>SNACK BAR</u> <u>FRIDGE</u>
39	<u>RANCH</u> <u>DRESSING</u>	<u>3-DOOR</u> <u>TRUE FRIDGE</u>	160	<u>NACHO</u> <u>CHEESE</u>	<u>SNACK BAR</u> <u>SOUP WARMER</u>
130	<u>HAMBURGER</u>	<u>DILIGENT PREP</u>			
141	<u>POTATO</u> <u>FLIES</u>	<u>METRO WARMING</u> <u>CABINET</u>			

Comments:
- NO CRITICAL VIOLATIONS
** FACILITY IS CLEAN & WELL MAINTAINED **
CORRECT THE FOLLOWING!
(23) CLEAN-UP & REMOVE ALL DEAD INSECTS, WEBS, ETC.
FROM THE KITCHEN AREA.
(45) REPAIR THE CRACKED / BROKEN FLOORING IN FRONT OF
THE 3-COMP. SINK.

Received By: Cristina Ocampo REHS: Andrew Pardo