

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 Intermediate School</u>		Inspection Date: <u>5/22/19</u>	
Address: <u>1145 W. CEDAR ST., WILLIAMS, CA 95988</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.:	Inspection Time: <u>11:30</u>	Permit Exp. Date:
Certified Food Handler: <u>CERT. NOT AVAILABLE ON-SITE (@ HIGH SCHOOL)</u>		Certificate Expiration Date: <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 (" <u>CalCode</u> "), 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	Out	COS
		Critical Risk Factors for Disease								
<u>In</u>		1. Demonstration of knowledge								
<u>In</u>		2. Communicable disease restrictions								
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth								
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use								
<u>In</u>	N/O	5. Hands clean & properly washed, glove use								
<u>In</u>		6. Handwashing facilities available								
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps							
<u>In</u>	N/A		8. Time as a public health control, records							
<u>In</u>	N/A	<u>(N/O)</u>	9. Proper cooling methods							
<u>In</u>	N/A	N/O	10. Proper cooking time and temps							
<u>In</u>	N/A	N/O	11. Reheating temperature for hot holding							
<u>In</u>	N/A	N/O	12. Returned and reservice of food							
<u>In</u>			13. Food safe and unadulterated							
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized							
<u>In</u>			15. Food from approved source							
<u>In</u>	<u>N/A</u>	N/O	16. Shell stock tags, 17. Gulf Oyster regs							
<u>In</u>	<u>N/A</u>	N/O	18. Compliance with HACCP plan							
<u>In</u>	<u>N/A</u>	N/O	19. Advisory for raw/undercooked food							
<u>In</u>	<u>N/A</u>	<u>N/A</u>	20. Health care/ School prohibited food							
<u>In</u>			21. Hot & cold water. Temp: <u>120</u> °F							
<u>In</u>			22. Wastewater properly disposed							X
<u>In</u>			23. No rodents, insects, birds, animals							
			24. Person in charge present and performs duties							
			25. Personal cleanliness and hair restraints							
			26. Approved thawing methods used							
			27. Food separated and protected							
			28. Washing fruits and vegetables							
			29. Toxic substances properly identified, stored and used							
			30. Food storage, 31. Self service, 32. Labeled							
			33. Nonfood contact surfaces clean							
			34. Warewashing facilities maintained, test strips							
			35. Equipment, utensils, approved, clean good repair							
			36. Equipment, utensils and linens, storage and use							
			37. Vending Machines							
			38. Adequate ventilation and lighting							
			39. Thermometers provided and accurate							
			40. Wiping cloths properly used and stored							
			41. Plumbing, proper backflow prevention							
			42. Garbage properly disposed; facilities maintained							
			43. Toilet facilities supplied, properly constructed, clean							
			44. Premises clean, vermin proof, personal items separate							
			45. Floors, walls and ceilings maintained and clean							X
			46. No unapproved living or sleeping quarters							
			47. Signs posted; Permit & inspection report available							
			48. Plan Review Required							

No PHF []					
°F	Food	Location	°F	Food	Location
135	NACHO CHEESE	DISPENSER			
148	PIZZA	REACH-IN WARMING CABINET			
40	RANCH	SINGLE DOOR TRUE FRIDGE			
38	Milk	BEU-AIR FRIDGE			

Comments:

- NO CRITICAL VIOLATIONS

THE FACILITY IS CLEAN & WELL MAINTAINED &

CORRECT THE FOLLOWING:

(45) REPAIR THE CRACKED TILE FLOOR IN FRONT OF THE 2-COMP. SINK.

Received By: [Signature]

REHS: Andrew P. 8490