

# 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>WILLOWS INTERMEDIATE SCHOOL</u>		Inspection Date: <u>5/26/22</u>	
Address: <u>1145 W. CEDAR ST., WILLOWS, CA 95988</u>		Reinspection Date (on or after): <u>* A RE-INSPECTION FEE WILL BE CHARGED</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>NONE/CURRENT</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 <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	
In						X	X				24. Person in charge present and performs duties
In											25. Personal cleanliness and hair restraints
In	N/O										26. Approved thawing methods used
In	N/O										27. Food separated and protected
In	N/O										28. Washing fruits and vegetables
In											29. Toxic substances properly identified, stored and used
In	N/A	N/O									30. Food storage, 31. Self service, 32. Labeled
In	N/A										33. Nonfood contact surfaces clean
In	N/A	N/O									34. Warewashing facilities maintained, test strips
In	N/A	N/O									35. Equipment, utensils, approved, clean good repair
In	N/A	N/O									36. Equipment, utensils and linens, storage and use
In	N/A	N/O									37. Vending Machines
In											38. Adequate ventilation and lighting
In	N/A	N/O									39. Thermometers provided and accurate
In											40. Wiping cloths properly used and stored
In	N/A	N/O									41. Plumbing, proper backflow prevention
In	N/A	N/O									42. Garbage properly disposed; facilities maintained
In	N/A	N/O									43. Toilet facilities supplied, properly constructed, clean
In	N/A										44. Premises clean, vermin proof; personal items separate
In											45. Floors, walls and ceilings maintained and clean
In											46. No unapproved living or sleeping quarters
In											47. Signs posted; Permit & inspection report available
In											48. Plan Review Required

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	Milk	2-DOOR TRUE FRIDGE			

Comments: \*\*CRITICAL VIOLATION\*\*  
\*\* A RE-INSPECTION FEE WILL BE ASSESSED DUE TO REPEAT VIOLATIONS OF THE HEALTH & SAFETY CODE.  
① THIS FOOD FACILITY STILL LACKS A CERTIFIED FOOD MANAGER. OBTAIN IMMEDIATELY TO AVOID FURTHER FEES & INSPECTIONS.

Received By: Xai Dele REHS: ANDREW PERRY