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: Glenn Co. Golf and Country Club		Inspection Date: 5/30/23	
Address: 6226 Co Rd 39 Willows		Reinspection Date (on or after): next inspection (Reinspections are subject to fees)	
Owner/Permitee: Glenn Golf & Country Club	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: NONE (AS OF TIME OF INSPECTION)		Certificate Expiration Date: (Certificate expires five years after it is issued)	

Service: ☐ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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

	Critical Risk Factors for Disease	Maj	Out	COS		Out	COS
In	1. Demonstration of knowledge		X		24. Person in charge present and performs duties		
In	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
In N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	X	
In N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In	6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
In N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In N/A N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In N/A N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In N/A N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In N/A N/O	12. Returned and reservice of food				37. Vending Machines		
In	13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In N/A N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
In	15. Food from approved source				40. Wiping cloths properly used and stored		
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In N/A N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In N/A N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In	21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean	X	
In	22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
In	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
38	Meats	2 door refrigeration			
26	Meats	freezer			

Comments: Critical Violations

1) Food facility lacks "Food Safety Cert for Managers". / Provide Food safety cert for managers within 60 days of this inspections.

2T) Hotdogs (raw) observed above uncovered tomatoes & lettus. Meat shall not be above raw fruits & veggies. / Place meats away from veggies.

Received By: Hannah Brunshave REHS: [signature]

OFFICIAL INSPECTION REPORT
Continuation Sheet
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
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Name of Facility / DBA:	Inspection Date:
Glenn Golf & Country Club	5/30/23
Address: 6226 Co Rd 39 Willows CA	
Owner/Permitee: Glenn Golf & Country Club	

Comments:

35) Microwave observed to be residential grade. / Remove and replace with commercial ANSA approved when current microwave is in disrepair.

45) Floors and walls throughout the kitchen were observed to have non smooth, dirty surface marks. / clean and maintain.

** See previous reports on 6/14/22 4/7/22, and 2/18/22 For all outstanding violations

*35) The mechanical ventilation system (hood above grill) was observed to be making a loud noise that is not normal. Maintain all equipment in working order. / Repair the mechanical ventilation system.

Received By: X Hannah Brumbery

REHS: [signature]