

**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>MURDOCK ELEMENTARY SCHOOL</u>		Inspection Date: <u>5/31/22</u>
Address: <u>655 W. FRENCH STREET, 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.:	Inspection Time: <u>11:00</u>
Certified Food Handler: <u>NORA PEREZ</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u>9/17/24</u> <small>(Certificate expires five years after it is issued)</small>
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
<input checked="" type="checkbox"/>	In								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In								29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O				X		30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>	In	N/A	N/O						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O						37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In	N/A	N/O						40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A							44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In								45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In								47. Signs posted; Permit & inspection report available		
<input checked="" type="checkbox"/>	In								48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
45	CHEESE STICK	2-DOOR TRUE FRIDGE			
38	Milk	3-DOOR TRUE FRIDGE			
37	SMOKED HAM	2-DOOR TRUE FRIDGE			

Comments: CORRECT THE FOLLOWING:

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES MEASURED SOME CHEESE STICKS AT 45°F IN TRUE FRIDGE.

(8) REPAIR OR REPLACE THE LEAKY FIXTURES AT THE 3-COMPARTMENT SINK

Received By: Nora Ayon REHS: Andrew Perez