

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>GLENN GOLF & COUNTRY CLUB</u>		Inspection Date: <u>5/7/19</u>	
Address: <u>6226 County Road 39, Willows, CA</u>		Reinspection Date (on or after): (Reinspections are subject to fees)	
Owner/Permittee: <u>GLENN GOLF & COUNTRY</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CORY GOODWIN</u>		Certificate Expiration Date: <u>10/31/22</u> (Certificate expires five years after it is issued)	
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")</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								
			Critical Risk Factors for Disease	Maj	Out	COS		
In			1. Demonstration of knowledge				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	
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		X		30. Food storage, 31. Self service, 32. Labeled	X
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: <u>120°</u> °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	X	X		47. Signs posted; Permit & inspection report available	
							48. Plan Review Required	X

No PHF []					
°F	Food	Location	°F	Food	Location
39	COOKED BACON	KITCHEN P. COOLER			
33	EGGS	2-DOOR SUPERIOR FRIDGE			
44	POTATO SALAD	3-DOOR SMALL TRUE FRIDGE			

Comments: ***CRITICAL VIOLATIONS***

(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN AND INSECTS AT ALL TIMES. WORK TO RODENT PROOF THE FACILITY & CONTACT PEST CONTROL. NO OBSERVED MOUSE DROPPINGS IN ALL THE CUPBOARDS & CABINETS. ALL FOOD & UTENSILS WERE REMOVED & CABINETS MUST BE CLEANED.

Received By: [Signature] OTHER VIOLATIONS: —

REHS: Andrew Perryo

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Continuation Sheet

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Owner/Permitee: <u>PAGE 2</u>	
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- Comments: OTHER VIOLATION
- (7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED POTATO SALAD & MACARONI SALAD IN 3-DOOR TRUE FRIDGE. ALL P.H.F WAS REMOVED AND PLACED IN THE BACK FRIDGE.
 - (30) REMOVE OF AND DISPOSE OF ALL OLD FRY OIL AS IT ATTRACTS PESTS & VERMIN. (BACK ROOM)
 - (35) REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED APPLIANCES. (WHITE SHARP CAROUSEL U-WAVE, PANNINI PRESS)
 - (35) REPAIR LEAKY FRONT 3-DOOR TRUE FRIDGE. IT IS LEAKING AND SATURATING THE WOOD COUNTER.
 - (45) CLEAN & SANITIZE ALL THE FLOORINGS IN THE KITCHEN AREAS, IT IS ALL PRETTY GRIMY.
 - (45) REPAIR LEAK AT WINDOW ABOVE BACK 2-COMP. SINK AND CLEAN & REPAIR THE SILL.
 - (48) ALL CHANGES OR REMODELS TO FOOD FACILITIES MUST BE PLAN CHECKED AND APPROVED BY GLENN COUNTY ENVIRONMENTAL HEALTH. SUBMIT PLANS FOR BACK KITCHEN & WALK-IN REMODEL. PERMIT FEE WILL BE DOUBLED AS WORK WAS DONE WITHOUT APPROVAL.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PERRY</u>
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