

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>Artois Market</u>		Inspection Date: <u>6/13/23</u>	
Address: <u>315 Front St.</u>		Reinspection Date (on or after): <u>next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee:	Phone No.:	Inspection Time: <u>1pm</u>	Permit Exp. Date:
Certified Food Handler: ## <u>Pending</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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 ("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			
<u>In</u>			1. Demonstration of knowledge						24. Person in charge present and performs duties		
<u>In</u>			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
<u>In</u>	N/O		3. Discharge of eyes, nose, mouth						26. Approved thawing methods used		
<u>In</u>	N/O		4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		
<u>In</u>	N/O		5. Hands clean & properly washed, glove use			X			28. Washing fruits and vegetables		
<u>In</u>	N/A	N/O	6. Handwashing facilities available						29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	N/A	N/O	8. Time as a public health control, records						33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		X
<u>In</u>	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
<u>In</u>	N/A	N/O	13. Food safe and unadulterated						38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<u>In</u>	N/A	N/O	15. Food from approved source						40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	N/O	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
<u>In</u>			21. Hot & cold water. Temp: <u>120</u> °F						45. Floors, walls and ceilings maintained and clean		
<u>In</u>			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
<u>In</u>			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
40	Milk	reach in/walk in			
40	burrito	reach in			
41	Meat	sandwich top fridge			

Comments:

(a) Paper towel observed to be lacking at the wall mounted towel holder / Provide and maintain.

36) Cutting board observed to have deep groves & heavy staining. / Clean or provide new cutting board.

Received By: <u>Victoria L. Mastis</u>	REHS: <u>Jay Bhakta</u>
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