

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: KENTUCKY FRIED CHICKEN		Inspection Date: 7/19/22	
Address: 226 N. HUMBOLDT AVE, WILLOWS		Reinspection/Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: ARGONAUT CALIFORNIA VENTURES INC	Phone No.: 541-273-4639	Inspection Time: 10:30	Permit Exp. Date:
Certified Food Handler: NOE REYES		Certificate Expiration Date: 11/12/26 <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 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									
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										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	N/A	N/O	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	N/O	20. Health care/ School prohibited food										44. Premises clean, vermin proof; personal items separate							
In			21. Hot & cold water. Temp: 170°F										45. Floors, walls and ceilings maintained and clean							
In			22. Wastewater properly disposed										46. No unapproved living or sleeping quarters			X				
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
137	MASHED POTATOES	ATOP S. TABLE			
151	FRIED CHICKEN	HOT HOLDING CABINET			
26	RAW CHICKEN	WALK-IN			
26	COLE SLAW	WALK-IN FRIDGE			

Comments:
****FACILITY IS CLEAN & WELL MAINTAINED.**
CORRECT THE FOLLOWING!
(35) REPAIR THE TENSION ARM ON THE WALK-IN FREEZER DOOR
(45) CLEAN & SANITIZE THE F.R.P. WALL BEHIND BREADING STATIONS
(45) CLEAN & SANITIZE ALL THE WALK-IN FLOORING. ALL THE FLOORING IS FILTHY IN THESE AREAS.

Received By: **Israel R** REHS: **Andrew Perry**