

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>Fu Hing Chinese Food</u>		Inspection Date: <u>7/22/22</u>	
Address: <u>100 S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Quong Ngo</u>	Phone No.: <u>934-8922</u>	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>Quong Ngo</u>		Certificate Expiration Date: <u>7/27/24</u> <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 <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected	X	
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A	N/O							33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	PORK (COOKED)	ATOP PREP COOLER	40	RAW CHICKEN	WALK-IN FRIDGE
161	RICE	RICE COOKER			
41	RAW SHRIMP	2-DOOR TRUE FRIDGE			
40	RAW EGG	SINGLE DOOR PERSI FRIDGE			

Comments: VIOLATIONS:

6) PROVIDE A SOAP DISPENSER AT THE HANDWASH SINK IN THE BACK ROOM. (AP)

27) STORE ALL RAW P.H.F. AWAY FROM OR BELOW READY TO EAT FOOD. OBSERVED RAW EGG NEXT TO BROCCOLI.

30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. 1 OBSERVED CARROTS IN BAG ON WALK-IN FLOOR.

Received By: [Signature] REHS: ANDREW PERYS

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <u>Tu Hing CHINESE FOOD</u>	Inspection Date: <u>7/22/22</u>
Address: <u>PAGE 2</u>	
Owner/Permitee:	

Comments: VIOLATIONS (CONT.)

35 CLEAN/DEGREASE & SANITIZE ALL THE SHELVING AND THE ROLLING PREP. CART IN KITCHEN.

35 REPAIR THE BROKEN COLD WATER HANDLE ON THE 3-COMPARTMENT SINK.

45 CLEAN/DEGREASE & SANITIZE FLOORING UNDERNEATH THE WOKS & COOKING APPLIANCES. THESE AREAS ARE VERY GREASY & DIRTY.

Received By: 	REHS: <u>ANDREW PERRY</u>
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