

# 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: <b>K &amp; M THAI NOODLE HOUSE</b>		Inspection Date: <b>7/19/23</b>	
Address: <b>1050 SOUTH ST., OAKLAND, CA 95963</b>		Reinspection Date (on or after): <b>10/19/23</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Maica Paniagua</b>	Phone No.:	Inspection Time: <b>11:00</b>	Permit Exp. Date:
Certified Food Handler: MGR. <b>SONGKHAM SIRINONGSA</b>		Certificate Expiration Date: <b>7/15/25</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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		Out	COS
In	1. Demonstration of knowledge						X				
In	2. Communicable disease restrictions										
In	N/O		3. Discharge of eyes, nose, mouth								
In	N/O		4. Eating, tasting, drinking, tobacco use							X	
In	N/O		5. Hands clean & properly washed, glove use								
In	6. Handwashing facilities available						X				
In	N/A	N/O	7. Proper hot and cold food holding temps			X	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		9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
In	N/A		10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		X	
In	N/A		11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		X	
In	N/A		12. Returned and reservice of food					37. Vending Machines			
In	13. Food safe and unadulterated							38. Adequate ventilation and lighting			
In	N/A		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		16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		X	
In	N/A		18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
In	N/A		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		X	
In	N/A		21. Hot & cold water. Temp: <b>118 °F</b>				X	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							47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
63	BEEF	ATOP PREP COOLER	40	FORK RIBS	3-DOOR SUPERIOR FRIDGE
176	RICE	RICE STEAMER	41	1/2 & 1/2	FRONT 2-DOOR TALL
41	SPROUTS	BELOW PREP COOLER			
80	EGGS	ATOP SHELVING IN KITCHEN AREA			

Comments: **\*\*CRITICAL VIOLATION(S)\*\***

⑦ Hold ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP. 1) CHOPPED BEEF @ 63°F 2) RAW SHELL EGGS. 2 FOOD WAS DISPOSED OF BY OPERATOR/OWNER. APPROX 2 lbs BEEF + 18 EGGS.

① ALL FOOD SERVICE EMPLOYEES MUST HAVE RECORD

Received By: **Chue Thao** REHS: **Andrew P. Poye**

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Comments:

① NO EVIDENCE OF PASSING AND HAVING A CERTIFIED FOOD HANDLER CARD. MGR. WAS CURRENT BUT NO CARDS FOR EMPLOYEES.

② DO NOT BLOCK OR STORE ANYTHING IN THE HANDWASH SINK.

③ HOT WATER SHALL BE A MINIMUM TEMP OF 120°F AT THE WAREWASHING SINK. WATER MEASURED ONLY 118°F

④ STORE ALL FOOD AND UTENSILS SO THEY ARE PROTECTED FROM CROSS CONTAMINATION. OBSERVED FOOD + UTENSILS STORED ON & AROUND GREASE TRAP.

⑤ DISCONTINUE STORING ANY FOOD ON THE FLOOR.

⑥ CLEAN/SANITIZE + DEGREASE HOOD BAFFLES ON A REGULAR BASIS. BAFFLES WERE EXTREMELY GREASY.

⑦ REPLACE NON-COMMERCIAL CHEST FREEZERS IN THE BACK ROOM W/ COMMERCIAL GRADE NSF APPLIANCES.

⑧ DO NOT STORE SCOOPS INSIDE BINS & ONLY USE SCOOPS THAT ARE EASILY CLEANABLE W/ HANDLES.

⑨ DISCONTINUE STORING ICE SCOOPS ON TOP OF THE ICE MACHINE.

⑩ REPAIR LEAKY PLUMBING UNDER THE 3-COMPARTMENT SINK.

⑪ PROVIDE A BACKFLOW PREVENTION DEVICE ON THE MOP SINK.

⑫ REMOVE ALL PERSONAL ITEMS, JUNK, BROKEN OR UN-USED

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Comments:

(44) EQUIPMENT FROM THE FOOD PREP AREAS OF THE FACILITY.

(45) REPAIR THE LEAKY / MOLDY CEILING IN THE BACK ROOM.

~~THE~~ THE GENERAL SANITATION LEVEL OF THE FACILITY MUST IMPROVE CONSIDERABLY BEFORE NEXT RE-INSPECTION TO AVOID CLOSURE + FEES.

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