

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 2

Name of Facility/ DBA: McDonalds		Inspection Date: 8/15/19	
Address: 236 N. Humboldt Ave, Willows, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Mark Burrington	Phone No.: 934-5618	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: MGR - NONE CURRENT - EXPIRED		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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	Out	COS
Critical Risk Factors for Disease			Maj	Out	COS	Out	COS
In					24. Person in charge present and performs duties		
<u>In</u>				X	25. Personal cleanliness and hair restraints		
In	N/O				26. Approved thawing methods used		
<u>In</u>	N/O				27. Food separated and protected		
<u>In</u>	N/O				28. Washing fruits and vegetables		
<u>In</u>					29. Toxic substances properly identified, stored and used	X	
<u>In</u>	N/A	N/O			30. Food storage, 31. Self service, 32. Labeled		
In	N/A		X	X	33. Nonfood contact surfaces clean		
<u>In</u>	N/A	<u>N/O</u>			34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O			35. Equipment, utensils, approved, clean good repair	X	
In	N/A	<u>N/O</u>			36. Equipment, utensils and linens, storage and use		
In	N/A	<u>N/O</u>			37. Vending Machines		
<u>In</u>					38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O			39. Thermometers provided and accurate		
<u>In</u>	N/A	N/O			40. Wiping cloths properly used and stored		
In	<u>N/A</u>	N/O			41. Plumbing, proper backflow prevention		
In	<u>N/A</u>	N/O			42. Garbage properly disposed; facilities maintained		
In	<u>N/A</u>	N/O			43. Toilet facilities supplied, properly constructed, clean	X	
In	<u>N/A</u>				44. Premises clean, vermin proof, <u>personal items separate</u>	X	
In				X	45. Floors, walls and ceilings maintained and clean	X	
<u>In</u>					46. No unapproved living or sleeping quarters		
In				X	47. Signs posted, Permit & inspection report available		
					48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
38	RAW BACON	2-DOOR KITCHEN FRIDGE	161	FISH	WARMING TRAY
39	RAW HAMBURGER	2-DOOR COLD CABINET - FRANKE	165	FRENCH FRIES	FRY WARMER
212	HAMBURGER	ON THE GRILL	24	WHIPPED CREAM	WALK-IN FRIDGE
43	CHEESE	STORAGE TRAYS PREP LINE (PHC)			

Comments:

**** CRITICAL VIOLATION(S) ****

⑧ WHEN USING TIME RATHER THAN TEMPERATURE CONTROL ALL P.H.F.'S MUST BE TIME MARKED AND DISPOSED OF AT THE MARKED TIME. MEASURED CHEESE FAST MARKED TIME @ 73°F. ALL CHEESE WAS DISPOSED OF BY THE OPERATOR.

OTHER VIOLATIONS

① MAINTAIN A CURRENT CERTIFIED FOOD MANAGER CERT AT ALL

Received By: [Signature] REHS: ANDREW PETRO

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Continuation Sheet

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Comments:

- ① TIMES. THE CURRENT CERT HAS EXPIRED. OBTAIN CERT WITHIN 60 DAYS. COMPLIANCE DATE => 10/15/19
- ②1 MAINTAIN PROPER HOT WATER TEMP AT ALL REQUIRED HOT/WARM WATER FIXTURES. WARM WATER OF AT LEAST 100°F AT THE HAND SINK & 120°F AT THE WARE WASHING SINKS. BOTH SINKS MEASURED BELOW REQ'D TEMP. (SEE REPORT).
- ②3 KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. AT ALL TIMES. 2 OBSERVED SEVERAL FLIES INSIDE BLDG.
- ②9 STORE ALL CLEANERS/TOXICS ETC. AWAY FROM ALL FOOD AND UTENSILS. 2 OBSERVED SANITIZER SPRAYERS NEXT TO DISPOSABLE CUPS & LIDS.
- ③5 CLEAN/SANITIZE THE SODA NOZZLES ON A REGULAR BASIS. THEY WERE OBSERVED TO BE FILTHY/MOLDY.
- ④3 REPAIR/REPLACE MENS URINAL (BROKEN).
- ④4 STORE ALL PERSONAL ITEMS/FOOD AWAY FROM ANY FOOD SERVED TO THE PUBLIC AND IN A DESIGNATED AREA. 2 OBSERVED DRINKS STORED IN WALK-IN ON SHELF w/ OTHER FOOD.
- ④5 CLEAN & SANITIZE FLOORING, BETTER, ESPECIALLY IN CORNERS, ALONG COUING, UNDER & BEHIND APPLIANCES ETC.

Received By:

[Signature]

REHS:

[Signature]