

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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



Name of Facility/ DBA: MAR-VAL FOODS STORES #12		Inspection Date: 8/3/21	
Address: SIT S. TEHAMA ST., WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: MAR-VAL EMPORIUM INC.	Phone No.: 209-369-3611	Inspection Time: 9:00	Permit Exp. Date: —
Certified Food Handler: — NONE CURRENT		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 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	N/A	N/O	Maj	Out	COS		Out	COS
						Critical Risk Factors for Disease		
In						1. Demonstration of knowledge		
In				X		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			X	X		6. Handwashing facilities available		
In	N/A	N/O	X	X		7. Proper hot and cold food holding temps		
In	N/A					8. Time as a public health control, records		
In	N/A	N/O				9. Proper cooling methods	X	
In	N/A	N/O				10. Proper cooking time and temps		
In	N/A	N/O				11. Reheating temperature for hot holding		
In	N/A	N/O				12. Returned and reserve of food		
In						13. Food safe and unadulterated		
In	N/A	N/O		X		14. Food contact surfaces clean and sanitized		
In						15. Food from approved source		
In	N/A	N/O				16. Shell stock tags, 17. Gulf Oyster regs		X
In	N/A	N/O				18. Compliance with HACCP plan		
In	N/A	N/O				19. Advisory for raw/undercooked food		
In	N/A					20. Health care/ School prohibited food		
In						21. Hot & cold water. Temp: 120° °F		
In						22. Wastewater properly disposed		X
In				X		23. No rodents, insects, birds, animals		
						24. Person in charge present and performs duties		
						25. Personal cleanliness and hair restraints		
						26. Approved thawing methods used		
						27. Food separated and protected	X	
						28. Washing fruits and vegetables		
						29. Toxic substances properly identified, stored and used		
						30. Food storage, 31. Self service, 32. Labeled	X	
						33. Nonfood contact surfaces clean	X	
						34. Warewashing facilities maintained, test strips		
						35. Equipment, utensils, approved, clean good repair	X	
						36. Equipment, utensils and linens, storage and use		
						37. Vending Machines		
						38. Adequate ventilation and lighting		
				X		39. Thermometers provided and accurate		
						40. Wiping cloths properly used and stored		
						41. Plumbing, proper backflow prevention	X	
						42. Garbage properly disposed; facilities maintained		
						43. Toilet facilities supplied, properly constructed, clean		
						44. Premises clean, vermin proof; personal items separate		
						45. Floors, walls and ceilings maintained and clean	X	
						46. No unapproved living or sleeping quarters		
						47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [] DEL/BAKERY			BUTCHER/MEAT DEPT.		
°F	Food	Location	°F	Food	Location
103	COOKED EGGS	COOLING ON THE COUNTER TOP	34	CREAM CHEESE	REACH-IN DISPLAY FRIDGE
36	CHICKEN SALAD	DISPLAY FRIDGE	32	PORK	WALK-IN FRIDGE
38	ROAST BEEF	BELOW SAND. PREP. COOLER	31	HAMBURGER	DISPLAY CASE FRIDGE
36	HAM CUBES	SALAD PREP COOLER	36	PROVOLONE CHEESE	WALK-IN FRIDGE
Comments: 140	RICE	STEAM TABLE	32	MILK	REACH-IN DISPLAY FRIDGE
32	EGGS	WALK-IN BAKERY	26	CANTALOUPE	DISPLAY FRIDGE
63	ROTISSIERE CHICKEN	HOT HOLDING REACH-IN			
40	BBQ BEANS	CHEESE ISLAND FRIDGE			

**** CRITICAL VIOLATIONS ****

6 ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED AND AVAILABLE FOR USE AT ALL TIMES. 2 BOTH HAND SINKS IN

Received By:  REHS: 

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
 247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>MARVAL FOODS STORES #12</u>	Inspection Date: <u>8/3/21</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: ~~CRITICAL VIOLATIONS (CONT.)~~

- ⑥ THE DELI AREA HAD VIOLATIONS. ONE HAD NO PAPER TOWELS. THE OTHER WAS PLUGGED W/ EQUIPMENT IN SINK.
- ⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT ABOVE 135°F AT ALLTIMES. MEASURED ALL THE POTISSIERE CHICKEN OUT OF TEMP @ 63°F. 1 OPERATOR ~~IS~~ DISPOSED OF ALL CHICKEN (20 lbs) & RIBS (5 lbs) ON HOT HOLD DISPLAY.

OTHER VIOLATIONS

- ① THE FOOD FACILITY MUST HAVE AT LEAST ONE EMPLOYEE THAT HAS THE CERTIFIED FOOD MANAGER REGISTRATION. THIS FACILITY CURRENTLY LACKS CERT. OBTAIN IMMEDIATELY.
- ④ ALL MEAT SLICER MUST BE DISASSEMBLED DAILY & CLEANED VERY THOROUGHLY. 1 OBSERVED MEAT SLICER IN DELI THAT HAD VERY OLD FOOD DEBRIS ON IT.
- ②③ KEEP THE FACILITY FREE OF ALL PEST & VERMIN, INSECTS ETC. AT ALL TIMES. 1 OBSERVED DEAD FLY ON PLATE WITH BAKED GOODS.
- ②⑦ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOOD. 1 OBSERVED IN DELI FRIDGE BAG OF RAW MEAT STORED NEXT TO PRODUCE & RAW MEAT ABOVE SALSA'S IN BUTCHER SHOP WALK-IN.
- ③⑩ STORE ALL FOOD AT LEAST 6" OFF OF THE GROUND. 1 OBSERVED BOXES & BAGS OF ICE ON THE WALK-IN FLOOR WITH ICE CREAM & BOXES OF OYSTERS ON BUTCHER SHOP WALK-IN FLOOR AND EGGS IN CONTAINERS ON PRODUCE WALK-IN FLOOR.

Received By: 	REHS: <u>ANDREW PENYD</u>
--	---------------------------

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 3 of 3

Name of Facility/ DBA: <u>MARVAL FOODS STORES #12</u>	Inspection Date: <u>8/3/21</u>
Address: <u>PAGE 3</u>	
Owner/Permitee: <u>PAGE 3</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: OTHER VIOLATIONS (CONT.)

33 CLEAN ALL THE SHELVING IN THE DELI & BAKERY. MANY SHELVES WERE FILTHY, ESPECIALLY NEAR HAND SINKS AREA.

33 CLEAN AND SANITIZE ALL THE APPLIANCES IN THE DELI/BAKERY ESPECIALLY WHERE PEOPLE PUT FILTHY HANDS.

35 CLEAN & SANITIZE THE SODA MACHINE + NOZZLES ON A DAILY BASIS. NOBSERVED NOZZLES THAT WERE FILTHY.

35 ALL NON-COMMERCIAL APPLIANCES SHALL BE REPLACED WITH COMMERCIAL GRADE, N.S.F. APPROVED UNITS. BLACK CROCKPOTS SHARP CAROUSEL MICROWAVE

35 REPAIR THE RUBBER SEALS ON THE SALAD PREP COOLERS IN THE DELI AREA.

35 CLEAN & SANITIZE THE BUTCHER SHOP DISPLAY CASE TRIPLE DUAL PANE WINDOWS. NOBSERVED A BUNCH OF FOOD DEBRIS IN BETWEEN WINDOWS.

41 REPLACE SCALED BACKFLOW PREVENTION DEVICE ON THE MOP SINK HOSE BIBB/SPIGOT. THIS DEVICE SHOULD BE TESTED TO MAKE SURE IT IS FUNCTIONING PROPERLY.

41 REPAIR LEAK UNDER THE HAND WASH SINK IN THE BUTCHER SHOP.

45 REPAIR THE VINYL COUING COUING OFF OF THE WALLS IN THE DELI AREA

45 CLEAN & SANITIZE THE FLOORING BEHIND IN THE DELI/BAKERY AREA. THE FLOOR WAS VERY FILTHY, ESPECIALLY UNDER TABLES & BEHIND APPLIANCES.

Received By: [Signature] REHS: ANDREW PERNO