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: KENTUCKY FRIED CHICKEN	Inspection Date: 9/10/19
Address: 226 N. HUMBOLDT AVE., WILLOWS	Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees)
Owner/Permitee: HANK APODACA / Phone No.:	Inspection Time: 3:00 / Permit Exp. Date:
Certified Food Handler: MGR NOE REYES	Certificate Expiration Date: 2/10/23 (Certificate expires five years after it is issued)

Service: ☑ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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		Out	COS
In			1. Demonstration of knowledge		X		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		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	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	X	
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			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	X	
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		20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate	X	
In			21. Hot & cold water. Temp: 90/113 °F		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
176	MAC 'N CHEESE	WARMING CABINET	26	RAW CHICKEN	INSIDE WALK-IN FRIDGE
165	MASHED POTATOES	ATOP S. TABLE	25	COLE SLAW	WALK-IN FRIDGE
47	COLE SLAW	ATOP COLD TABLE			
163	FRIED CHICKEN	HOT HOLDING CABINET			

Comments: VIOLATIONS:

(21) FOOD FACILITY HAS NOT CORRECTED HOT WATER ISSUES THAT ARE AFFECTING THE HAND WASH SINK (90°F) NEAR THE REGISTERS AND THE PREP SINK IN THE BACK (113°F). ALL HAND SINKS MUST PROVIDE WARM WATER OF AT LEAST 100°F AND ALL FOOD PREP SINKS MUST PROVIDE WATER OF AT LEAST 120°F. THIS IS A REPEAT VIOLATION AND MAY BE SUBJECT TO ADDITIONAL FEES

Received By: [signature] REHS: ANDREEN PEREYO

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Comments: VIOLATIONS (CONT.):

(21) AND ACTIONS BY THIS DEPARTMENT.

(1) ALL EMPLOYEES THAT HANDLE OR SERVE FOOD MUST HAVE A CURRENT FOOD SAFETY (HANDLER) CERT. MOST FOOD HANDLER CARDS WERE EXPIRED.

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED COLE SLAW AND CHEESE AT 47°F ATOP COLD TABLE ALONG THE LINE. FOOD WAS RELOCATED TO WALK-IN AND APPLIANCE SHALL NOT BE USED UNTIL REPAIRED.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED BOXES OF FOOD ON WALK-IN FLOOR.

(35) REPAIR THE PEDAL ON THE DRIVE-THRU HAND WASH SINK. (OS) (AP)

(36) ALL MECHANICAL EQUIPMENT, OLD APPLIANCES AND JANITORIAL AND/OR MAINTENANCE EQUIPMENT MUST BE STORED AWAY FROM AREAS WHERE FOOD AND UTENSILS ARE STORED. OBSERVED PRESSURE WASHER & GAS IN FOOD/UTENSIL STORAGE ROOM.

(41) REPAIR SLOW DRAIN ON THE HAND SINK NEAR THE REGISTERS.

(44) KEEP/STORE ALL PERSONAL ITEMS AWAY FROM FOOD PREP AREAS. OBSERVED PERSONAL HOUSEHOLD APPLIANCES NEXT TO SODA MACHINE.

(44) REMOVE ALL OLD, UN-USED OR BROKEN EQUIPMENT & APPLIANCES BEING STORED IN THE BACK. →

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Comments: VIOLATIONS: (CONT.)

(45) CLEAN & SANITIZE THE F.R.P. WALLS IN THE KITCHEN. THE WALLS WERE GRIMY & SPLATTERED W/ FOOD DEBRIS.

(45) REPAIR THE LOWER WALL NEAR THE COVING NEXT TO THE WALK-IN DOOR IN BACK. THE FRP WALL IS BANGED UP AND IN DIS REPAIR.

Received By:	REHS: ANDREW PETYO