

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>McDONALDS</u>		Inspection Date: <u>9/13/22</u>	
Address: <u>1401 W. WOOD ST., WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>MARK BURLINGTON</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>FELICIA ARMENTA</u>		Certificate Expiration Date: <u>5/16/25</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							
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							
In	N/A												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		X					
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													40. Wiping cloths properly used and stored		X					
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
35	WHIPPED CREAM	2 - DOOR TRANSLON	29	RAW SHELL EGG	UNDER COUNTER FRIDGE
185	HASH BROWNS	HEAT LAMP	151	SAUSAGE	WARMING TRAY
141	CRISPY CHICKEN	WARMING BIN			
135	EGG	DILIGENT PREP			

Comments: VIOLATIONS:

(6) ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED WITH SOAP, HAND TOWELS & WARM WATER. THE DRIVE-THRU H. SINK LACKED PAPER TOWELS.

(14) REPAIR THE AUTO MATIC DISHWASHER SO THAT THE PROPER AMOUNT OF CHLORINE IS DISPENSED. UNTIL REPAIRED USE 3-COMP SINK. →

Received By: [Signature] REHS: Andrew Terry



OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: VIOLATIONS (CONT.)

35 CLEAN & SANITIZE AROUND THE DISHWASHER AREA IT IS VERY DIRTY.

36 DISCONTINUE STORING ICE SCOOP INSIDE THE ICE MACHINE. STORE OUTSIDE IN A CLEAN CONTAINER.

40 ALL RAG BUCKETS MUST HAVE THE PROPER AMOUNT OF SANITIZER. CHLORINE > 100 PPM,

43 CLEAN & SANITIZE & DE-GREASE ALL KITCHEN FLOORING, ESPECIALLY UNDER & BEHIND ALL THE APPLIANCES. THESE AREAS WERE FILTHY.

45 CLEAN THE DIRTY/FILTHY COMPRESSOR FANS INSIDE THE WALK-INS.

45 DE-ICE THE INSIDE OF THE WALK-IN FREEZER. THE ICE ON THE FLOOR IS A SLIP/TRIP HAZARD & ICE ON CEILING COULD FALL ON SOMEBODY.

Received By: [Signature] REHS: Andrew Petyo