

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: <u>Bud's AM/PM Mini Mart</u>		Inspection Date: <u>9/2/21</u>	
Address: <u>1399 W. WOOD ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Russell Morgan Inc.</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>-EXTARDED</u>		Certificate Expiration Date: <u> </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							X		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		
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		
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
40	ITALIAN SANDWICH	REACH-IN FRIDGE	135	CHILI	HOT HOLD - DISPENSER
38	MILK	REACH-IN			
136	BURGER	HOT HOLDING SELF SERVE			
35	ITALIAN DOGS	WALK-IN FRIDGE			

Comments:

- NO CRITICAL VIOLATIONS

* FACILITY IS CLEAN & WELL MAINTAINED

CORRECT THE FOLLOWING

(35) CLEAN & SANITIZE BEHIND THE SODA NOZZLES ON THE SODA MACHINE. SOME WERE MOLDY/GRIMY.

(45) CLEAN & SANITIZE UNDER & AROUND THE BACK 2-COMP SINK AND REPAIR THE COUING ON THE WALL.

Received By: APearson REHS: Andrew Perry

OFFICIAL INSPECTION REPORT

Continuation Sheet

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>Bud's AM/PM MINI MART</u>	Inspection Date: <u>9/2/21</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments: CORRECT THE FOLLOWING (CONT).

① OBTAIN THE FOOD SAFETY MANAGER CERT A.S.A.P.
THE CERT. EXPIRED IN JANUARY '21. NOTIFY THIS
DEPT. WHEN CERT IS OBTAINED.

Received By: <u>Pearson</u>	REHS: <u>ANDREW PERRY</u>
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