

**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>BOARDS GALORE Deli &amp; More</u>		Inspection Date: <u>9/20/22</u>	
Address: <u>161 N. BUTTE ST., Willows</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ERLIE &amp; ASHLEY COLLON</u>	Phone No.: <u>513-3365</u>	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: MGR. <u>BETSEY OLNEY</u>		Certificate Expiration Date: <u>5/16/26</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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 = 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				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				
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				
In	N/A	N/O	11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use				
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				
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			X	
In	N/A		20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate				
In			21. Hot & cold water. Temp: <u>120</u> °F			45. Floors, walls and ceilings maintained and clean				
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
153	SOUP	SOUP WARMER	38	FETA	BACK 2-DOOR EVEREST
40	HALF & HALF	SMALL UNDER COUNTER FRIDGE			
39	GARLIC + HERB CHEESE	TRUE DISPLAY FRIDGE			
43	TURKEY	TOP OF PREP COOLER			

Comments: CORRECT THE FOLLOWING:

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED SOME MEATS AND SPREADS AT 43°F-45°F (SEE ABOVE). OPERATOR ADJUSTED THE TEMP ON THE PREP. COOLER.

(43) SUPPLY ALL RESTROOMS WITH PAPER TOWELS. THE EMPLOYEE RESTROOM LACKED PAPER TOWELS.

Received By: [Signature] REHS: ANDREW PERRY