

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>Burger King</u>		Inspection Date: <u>9/28/22</u>	
Address: <u>455 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>10/13/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>AMIR SAHEBALZAMANY</u>	Phone No.:	Inspection Time: <u>8:15</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR. DELFINA GONZALEZ</u>		Certificate Expiration Date: <u>11/9/24</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD</u> (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									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		
In	N/A	N/O							36. Equipment, utensils and liners, 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								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ] <u>*NO FOOD TEMPS TAKEN AT RE-INSPECTION</u>					
°F	Food	Location	°F	Food	Location

Comments: FACILITY MAY RE-OPEN ON THE ABOVE DATE/TIME.

\*\*RE-INSPECTION OF CLOSURE VIOLATIONS FOUND THAT THE EXHAUST HOOD APPEARED TO BE REPAIRED AS WELL AS THE ROOF LEAKS.

- THE FACILITY WILL BE PLACED ON A INCREASED INSPECTION FREQUENCY DUE TO POOR INSPECTIONS.

- SEE PREVIOUS INSPECTION REPORT FOR REMAINING VIOLATIONS THAT MUST BE CORRECTED BEFORE NEXT RE-INSPECTION

Received By: [Signature] REHS: Andrew [Signature]