

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: McDONALD'S			Inspection Date: 9/6/2023		
Address: 1401 W. WOOD ST WILLOWS, CA 95988			Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>		
Owner/Permitee: McDONALD'S Corp		Phone No.:		Inspection Time: 9:00 AM	Permit Exp. Date:
Certified Food Handler: Felicia Armentia			Certificate Expiration Date: 5/16/25 <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
<input checked="" type="checkbox"/>	In			1. Demonstration of knowledge						24. Person in charge present and performs duties	
<input checked="" type="checkbox"/>	In			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints	
<input checked="" type="checkbox"/>	In	N/O		3. Discharge of eyes, nose, mouth						26. Approved thawing methods used	
<input checked="" type="checkbox"/>	In	N/O		4. Eating, tasting, drinking, tobacco use						27. Food separated and protected	
<input checked="" type="checkbox"/>	In	N/O		5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables	
<input checked="" type="checkbox"/>	In			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used	
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled	
<input checked="" type="checkbox"/>	In	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean	
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips	
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair	X
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use	
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reserve of food						37. Vending Machines	
<input checked="" type="checkbox"/>	In			13. Food safe and unadulterated						38. Adequate ventilation and lighting	
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate	
<input checked="" type="checkbox"/>	In			15. Food from approved source						40. Wiping cloths properly used and stored	
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention	
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained	
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean	
<input checked="" type="checkbox"/>	In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate	
<input checked="" type="checkbox"/>	In			21. Hot & cold water. Temp: <u>120</u> °F						45. Floors, walls and ceilings maintained and clean	
<input checked="" type="checkbox"/>	In			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters	
<input checked="" type="checkbox"/>	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
150	Egg white	hot holding unit			
141	hashbrown	hot holding unit			
146	sausage	hot holding unit			
7	French fries	single door freezer.			

Comments:

35) Soda nozzle, at the drive thru window soda machine was observed to have green colored slime build up. All equipment shall be approved in good repair and clean. / Clean the soda nozzle with hot soapy water and maintain cleanliness.

Received By: Roghan J. Jangraw REHS: Jay Bhakta