

247 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <b>GLENN GOLF &amp; COUNTRY CLUB</b>		Inspection Date: <b>1/26/17</b>	
Address: <b>6226 County Road 39, Willows, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> (Reinspections are subject to fees)	
Owner/Permitee: <b>GLENN GOLF &amp; COUNTRY</b>	Phone No.:	Inspection Time: <b>2:30</b>	Permit Exp. Date:
Certified Food Handler: <b>CORY GOODWIN</b>		Certificate/Expiration Date: <b>10/31/17</b> (Certificate expires five years after it is issued)	
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 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		
In							2. Communicable disease restrictions		
In		N/O					3. Discharge of eyes, nose, mouth		
In		N/O					4. Eating, tasting, drinking, tobacco use		
In		N/O					5. Hands clean & properly washed, glove use		
In							6. Handwashing facilities available		
In	N/A	N/O					7. Proper hot and cold food holding temps		
In	N/A						8. Time as a public health control, records		
In	N/A	N/O					9. Proper cooling methods		
In	N/A	N/O					10. Proper cooking time and temps		
In	N/A	N/O					11. Reheating temperature for hot holding		
In	N/A	N/O					12. Returned and reserve of food		
In							13. Food safe and unadulterated		
In	N/A	N/O					14. Food contact surfaces clean and sanitized		
In							15. Food from approved source		
In	N/A	N/O					16. Shell stock tags, 17. Gulf Oyster regs		
In	N/A	N/O					18. Compliance with HACCP plan		
In	N/A	N/O					19. Advisory for raw/undercooked food		
In	N/A						20. Health care/ School prohibited food		
In							21. Hot & cold water. Temp: 120°F		
In							22. Wastewater properly disposed		
In							23. No rodents, insects, birds, animals		
							24. Person in charge present and performs duties		
							25. Personal cleanliness and hair restraints		
							26. Approved thawing methods used		
							27. Food separated and protected		
							28. Washing fruits and vegetables		
							29. Toxic substances properly identified, stored and used		
							30. Food storage, 31. Self service, 32. Labeled		
							33. Nonfood contact surfaces clean		
							34. Warewashing facilities maintained, test strips		
							35. Equipment, utensils, approved, clean good repair	X	
							36. Equipment, utensils and linens, storage and use	X	
							37. Vending Machines		
							38. Adequate ventilation and lighting	X	
							39. Thermometers provided and accurate		
							40. Wiping cloths properly used and stored		
							41. Plumbing, proper backflow prevention		
							42. Garbage properly disposed; facilities maintained		
							43. Toilet facilities supplied, properly constructed, clean		
							44. Premises clean, vermin proof; personal items separate	X	
							45. Floors, walls and ceilings maintained and clean		
							46. No unapproved living or sleeping quarters		
							47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
39	PUMPKIN PIE	BACK 2-DOOR SUPERIOR FRIDGE			

Comments:

### VIOLATIONS:

35) RE-SURFACE OR REPLACE WOOD TABLE TOP WITH COFFEE MAKER ON TOP. BARE WOOD SURFACES ARE NOT ALLOWED.

3) REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED, HEALTH DEPT. APPROVED APPLIANCES. (2 WHITE SHARP MICROWAVES).

35) CLEAN & SANITIZE THE BAR GUN IN THE BAR IT IS MOLDY.

Received By:

REHS:

# FOOD FACILITY INSPECTION REPORT

## Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

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Name of Facility/ DBA: <u>GLENN GOLF &amp; Country Club</u>	Inspection Date: <u>1/26/17</u>
Address: <u>PAGE 2</u>	
Owner/Permitee:	
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### Comments:

#### VIOLATIONS (CONT.):

- (35) REPAIR PEELING CABINATES IN THE BACK KITCHEN. THEY ARE FALLING APART.
- (35) CLEAN & SANITIZE AROUND THE BACK SINK AREA & REMOVE THE ALUMINUM FOIL
- (35) REPAIR LIGHTS/WALLS IN THE BACK WALK-IN FRIDGE. THE LIGHT & WIRING IS HANGING FROM THE CEILING.
- (25) KEEP FACILITY FREE OF ALL PESTS, RODENTS & VERMIN AT ALL TIMES. A OBSERVED DROPPING, GNAWED FOODS IN THE BACK STORAGE ROOM.
- (36) SECURE CO<sub>2</sub> CYLINDERS OR ANY PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE.
- (38) REPAIR LIGHTING IN THE CLUB HOUSE KITCHEN. A LIGHTS WERE UN-OPERABLE.
- (44) REMOVE ANY UN-USED APPLIANCES OR BROKEN APPLIANCES FROM THE FOOD FACILITY. ~~DO NOT COMMERCIAL USE~~  
(2-DOOR BEV-AIR FRIDGE AT THE BACK OF THE FACILITY)

Received By:

Rod Waul

REHS:

Andrew Peto