

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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| Name of Facility/ DBA: <u>SANI - FOOD MARKET</u> | Inspection Date: <u>10/5/16</u> |
| Address: <u>PAGE 2</u> | |
| Owner/Permittee: <u>PAGE 2</u> | |
| Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> | |

Comments: BAKERY/DELI

VIOLATIONS (CONT.)

~~30~~ DISCONTINUE USING PLASTIC CUPS AS SCOOPS & LEAVING THEM INSIDE BINS

22 3-COMP SINK IN THE DELI/BAKERY AREA IT IS BALKING UP & FILTHY.

35 CLEAN & SANITIZE THE FOLLOWING:

1) THE TONG CUTTING BOARD IN FRONT OF THE HOT HOLDING FRIED FOOD IN THE DELI. THIS SHOULD BE CLEANED REGULARLY

2) THE FARMER BROS. COFFEE DISPENSING MACHINE, IT IS A LITTLE GRIMY.

~~45~~ CLEAN/SANITIZE ALL THE FLOORING, ESPECIALLY UNDER TABLES & APPLIANCES IN DELI AREA.

35 REMOVE TAPE FROM THE HANDLE OF THE 3-DOOR SUPERIOR FRIDGE

~~45~~ REPAIR ALL COVING COMING OFF OF THE WALLS IN DELI/BAKERY AREA. AND REPAIR HANDLE

35 REPLACE ALL NON-COMMERCIAL APPLIANCES AROUND ENTIRE STORE WHEN THEY NO LONGER HOLD TEMP OR FALL INTO DISREPAIR WITH COMMERCIAL GRADE, N.S.F. APPROVED MODELS. (SHARP CAROUSEL, APOLLA RICE COOKER, WHITE PANASONIC MICROWAVE, NINJA BLENDER, CUISINART BLENDER)

35 CLEAN & SANITIZE ICE MACHINES. BOTH WERE MOLDY INSIDE

35 CLEAN & SANITIZE ICE SCOOP & BUCKET ON A REGULAR BASIS

32 HOUSE MADE GARLIC SPREAD SHALL BE LABELED AS "KEEP REFRIGERATED."

~~41~~ JANITORIAL AREA

41 PROVIDE SOME METHOD OF BACKFLOW PREVENTION ON HOSE SPRIGOTS IN THE JANITORIAL AREAS. ADDITIONALLY, REPAIR LEAKY PLUMBING.

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| Received By: <u>X Donna Burley</u> | REHS: <u>Andrew Perry</u> |
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