

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT


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

Name of Facility/ DBA: <u>Willows Roadhouse</u>		Inspection Date: <u>3/22/17</u>	
Address: <u>610 S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>5/22/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>JESUS AVILA</u>	Phone No.: <u>321-0603</u>	Inspection Time: <u>1:30 PM</u>	Permit Exp. Date:
Certified Food Handler: <u>ANGELINA SANCHEZ</u>		Certificate Expiration Date: <u>2/4/21</u> <small>(Certificate expires five years after it is issued)</small>	
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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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	
<u>In</u>		Critical Risk Factors for Disease				Maj	Out	COS			
<u>In</u>		1. Demonstration of knowledge							24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions							25. Personal cleanliness and hair restraints		
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use				X			27. Food separated and protected		
<u>In</u>	N/O	5. Hands clean & properly washed, glove use			X	X			28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available							29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	7. Proper hot and cold food holding temps			X	X			30. Food storage, 31. Self service, 32. Labeled	X	
<u>In</u>	N/A	8. Time as a public health control, records							33. Nonfood contact surfaces clean		
<u>In</u>	N/A	9. Proper cooling methods							34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair	X	
<u>In</u>	N/A	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use	X	
<u>In</u>	N/A	12. Returned and reservice of food							37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated							38. Adequate ventilation and lighting		
<u>In</u>	N/A	14. Food contact surfaces clean and sanitized					X		39. Thermometers provided and accurate	X	
<u>In</u>		15. Food from approved source							40. Wiping cloths properly used and stored		
<u>In</u>	N/A	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention	X	
<u>In</u>	N/A	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained	X	
<u>In</u>	N/A	19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate	X	
<u>In</u>		21. Hot & cold water. Temp: <u>120</u> °F							45. Floors, walls and ceilings maintained and clean	X	
<u>In</u>		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
<u>In</u>		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
68	RAW SHELL EGGS	ATOP COUNTER/KITCHEN	26	RAW SALMON	3-DOOR BEU-AIR FRIDGE
41	GUACAMOLE	ATOP P. TABLE	44	TURKEY	WALK-IN FRIDGE
36	CRAB CAKES	COLD DRAWER			
51	POOLED EGGS	ICE BATH			

Comments:
~~*** FACILITY LACKS VALID FOOD PERMIT DUE TO UNPAID PERMIT FEES. PAY FEES AT GLENN CO. ENV. HEALTH DEPT AT THE ABOVE ADDRESS. ***~~
~~*** CRITICAL VIOLATIONS ***~~
 (5) A PROPERLY SUPPLIED HAND WASH SINK SHALL BE AVAILABLE IN THE KITCHEN AREA FOR FOOD HANDLERS TO WASH THEIR HANDS. SINK IN THE KITCHEN LACKED SOAP AND WAS ALSO BEING USED AS A MOP SINK. H. SINK SHALL ONLY BE USED TO WASH HANDS

Received By:  REHS: Andrew P...

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Comments: **CRITICAL VIOLATIONS (CONT.)**

① Hold ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP:

- 1) TURKEY @ WALK-IN FRIDGE @ 44°F ⇒ ALL P.H.F.'S INSIDE WALK IN
 - 2) ~~RAW SHELL EGGS~~ @ 68°F ⇒ OPERATOR DISPOSED OF FRIDGE WERE RELOCATED AS UNIT WAS NOT HOLDING TEMP.
 - 3) TARTER SAUCE @ 56°F IN ICE BATH ⇒ OPERATOR DISPOSED OF APPROX 1 QT.
 - 4) POOLED EGGS @ 55°F ⇒ OPERATOR DISPOSED OF APPROX 1 PT.
- ALL FOOD WAS EITHER RELOCATED OR DISPOSED OF, DEPENDENT ON TEMPERATURE.

OTHER VIOLATIONS

- ④ EMPLOYEES SHALL NOT EAT OR DRINK IN FOOD PREP AREAS. OBSERVED EMPLOYEE DRINKING FROM CUP WITHOUT LID IN PREP AREA.
- ⑭ ALL DIRTY UTENSILS/DISHES SHALL BE STORED SO THAT THEY DO NOT CROSS CONTAMINATE FOOD PREP AREAS. 2 OBSERVED DIRTY DISHES STORED ON PREP TABLES.
- ③⑦ STORE ALL FOOD AT LEAST 6 INCHES OFF OF FLOOR. OBSERVED SACK OF POTATOES ON GREASY CEMENT FLOORS.
- ③② ALL BULK FOOD STORAGE BINS / SPICE CONTAINERS SHALL BE LABELED OF CONTENTS.
- ③⑤ REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED MODELS. ^{WHITE}HOUSEHOLD CHEST FREEZER, ^{WHITE}HOT POINT FREEZE.
- ③⑤ CLEAN & SANITIZE MOLDY BAR GUN IN THE BAR AREA.
- ③⑥ DISCONTINUE STORING ICE SCOOP IN THE ICE MACHINE.
- ③⑥ SECURE ALL PRESSURIZED CYLINDERS (CO₂) TO AN IMMOVABLE SURFACE.

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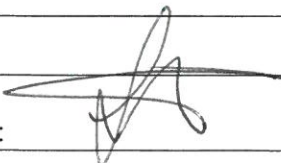
Comments:

OTHER VIOLATIONS (CONT.)

- (39) ALL TEMPERATURE HOLDING APPLIANCES SHALL HAVE A THERMOMETER INSIDE, THAT IS VISABLE.
- (35) REPAIR THE REFRIGERATION EQUIPMENT AND THE THE DILAPIDATED WALK-IN REFRIGERATION IN THE KITCHEN.
- (41) REPAIR SINK FIXTURE INSIDE MENS BATHROOM.
- (41) REPAIR/REPLACE LEAKY PLUMBING, UNDER BAR SINK.
- (42) DISPOSE OF ALL GARBAGE & RUBBISH AROUND & BEHIND BUILDING, INCLUDING BROKEN OR UN-USED APPLIANCES.
- (44) ALL PERSONAL ITEMS SHALL BE STORED IN A SEPERATE AREA THAT IS AWAY FROM FOOD & FOOD PREP AREAS.
- (45) REPAIR WALLS & FLOORING AROUND THE ENTIRE FACILITY. MANY AREAS LACK F.R.P OR FLOORING & COVING IS FALLING APART. OBSERVED HOLES IN DRY WALL IN KITCHEN & BROKEN PLUMBING, UNDERNEATH AUTOMATIC DISHWASHER.

NOTE: FACILITY IS IN NEED OF REPAIRS AS MANY AREAS ARE IN POOR CONDITION.

Received By:



REHS:

Andrew Perry