

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>Willows Travel Center</u> | Inspection Date: <u>3/29/17</u> |
| Address: <u>PAGE 2</u> | |
| Owner/Permittee: <u>PAGE 2</u> | |
| Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code | |

Comments:

OTHER VIOLATIONS (CONT.)

6 WASH SINK.

7 HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED RAW CHICKEN IN SMALL CARRIER FRIDGE @ 45°F OPERATOR RELOCATED P.H.F.'S TO BACK WALK-IN.

27 STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM ANY READY TO EAT FOODS. OBSERVED RAW CHICKEN ABOVE RANCH IN WALK-IN FRIDGE.

35 CLEAN/SANITIZE/DEGREASE AROUND THE FRYER AREA

36 CHAIN/ SECURE PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE.

38 REPAIR LIGHT IN WALK-IN COOLER.

42 MAINTAIN ALL GARBAGE/DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.

44 KEEP ALL PERSONAL FOOD ITEMS STORED AWAY FROM FOOD SOLD OR SERVED TO THE PUBLIC. OBSERVED MILK IN WITH CHICKEN.

49 FACILITY FLOORING & WALLS IN FOOD AREAS ARE VERY DIRTY/GREASY & NEED TO BE CLEANED & SANITIZED

Received By:

[Signature]

REHS:

Andrew Perryo