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: WONG'S CHINESE FOOD	Inspection Date: 3/29/17
Address: 456 N. HUMBOLDT AVE, WILLOWS, CA	Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees)
Owner/Permitee: TERESA WONG & MIKE CHEN — Phone No.:	Inspection Time: 11:00 — Permit Exp. Date:
Certified Food Handler: MIKE CHAN	Certificate Expiration Date: 3/29/21 (Certificate expires five years after it is issued)
Service: ☑ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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				24. Person in charge present and performs duties		
(In)			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In		(N/O)	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
(In)		N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
(In)		N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In			6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used		
(In)	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	X	
In	(N/A)		8. Time as a public health control, records				33. Nonfood contact surfaces clean		
(In)	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
(In)	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	(N/O)	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	X	
In	N/A	(N/O)	12. Returned and reservice of food				37. Vending Machines		
(In)			13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	(N/O)	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
(In)			15. Food from approved source				40. Wiping cloths properly used and stored		
In	(N/A)	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	(N/A)	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	(N/A)	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	(N/A)		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
(In)			21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean		
(In)			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
(In)			23. No rodents, insects, birds, animals		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
145	RICE	RICE WARMER			
40	RAW CHICKEN	BELOW PREP COOLER			
41	RAW CHICKEN	WALK-IN COOLER			
40	MILK	FRONT TRUE FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(6) ATTACH PAPER TOWEL DISPENSER TO WALL OR OTHER IMMOBILE SURFACE, NEAR THE HAND WASH SINK.

(32) LABEL ALL BULK FOOD STORAGE BINS & ANY SPICES OR FOODS THAT ARE NOT EASILY RECOGNIZABLE.

(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC.

Received By: [signature] REHS: ANDREA REYES

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

Name of Facility/ DBA: Wong's Chinese Food	Inspection Date: 3/29/17
Address: PAGE 2	
Owner/Permitee:	
Applicable Law *CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code*	

Comments:

VIOLATIONS (CONT.)

(23) OBSERVED A DEAD ROACH ON THE WALL AND MANY AREAS WHERE THERE IS FECAL SPOTTING. CONTINUE TO MAINTAIN PEST CONTROL, SEAL HOLES & MAINTAIN IPM.

(35) CLEAN & SANITIZE ALL UTENSILS & CONTAINERS USED TO STORE FOOD. MANY UTENSILS & CONTAINER WERE GREASY & COVERED WITH FOOD DEBRIS.

(35) USE ONLY SHELVING FOR UTENSILS THAT IS DURABLE, EASILY CLEANABLE, NON-ABSORBANT. CARDBOARD IN THE KITCHEN IS NOT ACCEPTABLE.

(36) STORE ALL DIRTY/GREASY TOOLS AWAY FROM FOOD PREP AREAS. OBSERVED SOME TOOLS ON KITCHEN PREP TABLE.

Received By: Mike

REHS: Andrew Pettyo