

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>CHEVRON EXTRA MILE #1702</u>		Inspection Date: <u>3/29/17</u>	
Address: <u>1250 W. WOOD ST., WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>CHEVRON INC.</u>	Phone No.:	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>SHEENA MOON</u>		Certificate Expiration Date: <u>7/15/21</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	
Critical Risk Factors for Disease						Maj	Out	COS		Out	COS
In								24. Person in charge present and performs duties			
In								25. Personal cleanliness and hair restraints			
In		N/O						26. Approved thawing methods used			
In		N/O						27. Food separated and protected			
In		N/O						28. Washing fruits and vegetables			
In								29. Toxic substances properly identified, stored and used			
In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			
In	N/A							33. Nonfood contact surfaces clean			
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X	
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			
In	N/A	N/O						37. Vending Machines			
In								38. Adequate ventilation and lighting			
In	N/A	N/O						39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			
In	N/A	N/O						42. Garbage properly disposed; facilities maintained			
In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean			
In	N/A							44. Premises clean, vermin proof; personal items separate			
In								45. Floors, walls and ceilings maintained and clean			
In								46. No unapproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
140	SPICY CHICKEN	HOT HOLDING	40	CORN DOGS	WALK-IN FRIDGE
40	EGG SALAD	INSIDE CAB			
35	TUNA SALAD	REACH-IN REV-AIR			
39	MILK	REACH-IN			

Comments:
-NO CRITICAL VIOLATIONS
* FACILITY IS CLEAN & WELL MAINTAINED.
CORRECT THE FOLLOWING:
(35) CLEAN & SANITIZE THE SODA NOZZLES ON A REGULAR BASIS. OBSERVED TWO NOZZLES THAT WERE A LITTLE MOLDY

Received By: [Signature] REHS: Andrew P. [Signature]