## FOOD FACILITY INSPECTION REPORT

### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988

Page 1 of \_\_\_\_\_

			Pnone	(530) 93	4-6102	FAX (530) 934-6103				
Nan	ne of Facility/ D	BA:	12				Inspection [	Pate:		
BURGER KING							39	17		
Add	ress:	, (	, A .				Reinspection	Date (on or after):	) CO R	E-INSP
	455 1	7 - F	TUMBOLD T AVE, V	Jul	Sus	CA	(Reinspections a	THE WILL re subject to fees) FOR N	- De Ext i	NSP5
Own	ner/Permitee:	0	,	F	Phone No.	•	Inspection T	ime: Permit I	Exp. Date	e:
	AMIR	AF	ERALZAMANU				2:0	0		
Certified Food Handler: Certificate Expiration Date:										
(Certificate expires live years after it is issu									sued)	
Serv		utine Insp					Other:			
Appli	icable Law CALIF	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning with	th section	113700, Ce	ilifornia Health and Safety Code	(See reverse side	of sheet for summary)		
	In = In compli	ance N	I/A = Not Applicable $N/O = Not Obs$	erved	Maj = N	ajor violation Out = Item	s not in compli	ance COS = Correct	ed On Sit	te
			Critical Risk Factors for Disease	Maj	Out	COS	Constitution 100 to		Out	COS
In In			nonstration of knowledge nmunicable disease restrictions			24. Person in charg 25. Personal cleanli			-	
In	N/O	_	charge of eyes, nose, mouth			26. Approved thaw				+
In	N/O		ng, tasting, drinking, tobacco use			27. Food separated				
In	N/O	+	ds clean & properly washed, glove use			28. Washing fruits				
In	N/A N/O	_	dwashing facilities available					tified, stored and used	1	
In In	N/A N/O		per hot and cold food holding temps e as a public health control, records		$\vdash$	30. Food storage, 3 33. Nonfood contact			1	
In	N/A N/O		per cooling methods			34. Warewashing fa				
In	N/A N/O	10. Pro	per cooking time and temps			35. Equipment, uter	sils, approved,	clean good repair	X	
In In	N/A N/O		eating temperature for hot holding urned and reservice of food			36. Equipment, uter		storage and use		
In	N/A N/O		d safe and unadulterated			37. Vending Machin 38. Adequate ventile		1σ	-	
In	N/A N/O	-	d contact surfaces clean and sanitized	E SE		39. Thermometers p				
In			d from approved source			40. Wiping cloths p	roperly used an	d stored		
In	N/A N/O		ll stock tags, 17. Gulf Oyster regs			41. Plumbing, prope				
In In	N/A N/O N/A N/O		risory for raw/undercooked food		-	42. Garbage properl		ly constructed, clean		
In	N/A		Ith care/ School prohibited food					ersonal items separate		
In			& cold water. Temp:°F			45. Floors, walls and			×	
In		22 Was	tewater properly disposed	X	×	46. No unapproved	46. No unapproved living or sleeping quarters			
*		-		1-			47. Signs posted; Permit & inspection report available			
In		-	rodents, insects, birds, animals					on report available		
In		-				47. Signs posted; Pe 48. Plan Review Red		on report available		
In No P	PHF [ ] **	23. No	rodents, insects, birds, animals			48. Plan Review Red		on report available		
	PHF [ ] *	23. No	rodents, insects, birds, animals					•		
No P		23. No	rodents, insects, birds, animals		et Pj	48. Plan Review Red		Location		
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No P°F	Food	23. No	Location	*	°F	48. Plan Review Red	quired	Location	507	
No P°F	Food	23. No	Stru HAS CRITIC	AL	VIOL	Food  ATTONS THA	uired	Location	500	
No P°F	Food	23. No	Stru HAS CRITIC	AL	VIOL	Food  ATTONS THA	uired	Location	To a X	
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No P°F	Food	23. No	Stru HAS CRITIC	AL AL	Viol	48. Plan Review Red Food  Food	r Llus	Location  The corp		
No P°F	ments:	23. No	STILL HAS CRITICE  WATER SHALL BE	AL AL	VIOL VIOL VIOL	ATIONS THA	uired Lus	Location  T BE CORP  A DRAIN	J 0	
No P°F	ments:	23. No	STILL HAS CRITIC	AL AL	VIOL VIOL VIOL	ATIONS THA	uired Lus	Location  T BE CORP  A DRAIN	J 0	
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# **Continuation Sheet**

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

Name of Facility/ DBA:	Inspection Date:
BURGER KING	3/9/17
Address:	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments:	
OTHER VIOLATIONS (CONT.	)
35 INCLUDING THE DRIVE-THRY SODA MACHIN	E IS LEAKING
OR FALLING APART (DIS-REPAIR).	
AS REPAIR SEALS ON F. P.P AND CUT & SEAL	F.R.P. IS COMING
OFF OF THE WALLS ADDITIONALLY, SOME	F.R.P IS COMPLETELY
MISSING AS IS SECTIONS OF THE COUNCY	
NOTE: THIS BURGER KING IS FALLING A	APART IN THE
KITCHEN AREAS IS IN NEED	
INFASTENCTURE APPLIANCES.	
Val A 60 DE 115 25 51 15	2- 0:100 cm T
** AN 80.00 RE-INSPECTION FEE WILL	
THE NEXT RE-INSPECTION FOR PE	EPEATED VIOLATION
OF THE HEALTH SAFETY CODE.	
Received By: REHS: REHS:	