

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Buds AM/PM Mini Mart		Inspection Date: 1/14/14	
Address: 1399 W. Wood St., Willows, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: RUSSELL M. MORGAN INC	Phone No.:	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: RUSSELL MORGAN		Certificate Expiration Date: 11/20/15 <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> 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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In									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					X		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		
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	N/O							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		X

No PHF []					
°F	Food	Location	°F	Food	Location
134	BBQ RIB SAND	HOT HOLDING DISPLAY			
40	CLUB SANDWICH	2-DOOR DISPLAY FRIDGE			
39	SALSA	CONDIMENT COOLER			

Comments:
VIOLATIONS:

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/ABOVE 135°F OR AT/BELOW 41°F AT ALL TIMES. MEASURED BBQ RIB SAND AT 134°F. OPERATOR TO ADJUST TEMP TO HOLD 2135°F IN CASE.

⑧ A PLAN REVIEW IS REQUIRED FOR ALL NEW APPLIANCE ADDITIONS BEFORE THEY ARE ADDED TO FACILITY. APPLY & PAY FEES IN OFFICE. PROVIDE SPEC SHEETS AND BASIC FLOOR PLAN FOR APPLIANCE ADDITIONS.

Received By: APearson REHS: ANDREW A. PETERSON