

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: WALMART		Inspection Date: 1/28/14	
Address: 470 N. AIRPORT RD., WILLOWS, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WALMART	Phone No.:	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: ROBERT S. HASKINS		Certificate Expiration Date: 9/16/15 <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 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					X	28. Washing fruits and vegetables
In					6. Handwashing facilities available						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
In	N/A	N/O			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
In	N/A	N/O			11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use
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	N/O			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						47. Signs posted; Permit & inspection report available
											48. Plan Review Required

No PHF []					
°F	Food	Location	°F	Food	Location
29	TURKEY	<u>DELI</u> DISPLAY CASE	-7	CREAM CHEESE	DISPLAY FRIDGE
30	CHEESE	DELI DISPLAY CASE	38	CILANTRO CREAM DRESSING	<u>PRODUCE</u> COLD WALK-IN
31	TUNA SALAD SAND	DISPLAY FRIDGE	37	HUMMUS	DISPLAY FRIDGE
40	FRIED CHICKEN	HOT HOLD DISPLAY CASE	39	CREAM CHEESE DIP	PRODUCE DISPLAY
Comments:			38	PROSCIUTTO	DISPLAY FRIDGE
35	RAW HAM <u>HAM</u>	WALK-IN	40	CUBE STEAK	<u>MEAT DEPT</u> DISPLAY FRIDGE
39	RAW CHICKEN	BACK WALK-IN	38	BALCON	REACH-IN DISPLAY FRIDGE
39	CHEESE CAKE	<u>BAKERY</u> WALK-IN FREEZE	28	CHORIZO	" " " "
- NO CRITICAL VIOLATIONS			29	BEEF LOIN	WALK-IN
			37	EGGS	DISPLAY FRIDGE

THE FACILITY IS CLEAN & WELL MAINTAINED
 (27) KEEP ALL FOOD SAFE AND PROTECTED FROM CONTAMINATION. OBSERVED

SHIPPING BOX BOTTOM IN DIRECT CONTACT WITH ARTICHOKE

Received By: Lynette Guenther REHS: Andrew A P