

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: WILLOWS MARKET		Inspection Date: 1/7/13	
Address: 156 S. BUTTE ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SAM SAYEGH	Phone No.:	Inspection Time: 3:30	Permit Exp. Date:
Certified Food Handler: -PRE-PACKAGED		Certificate Expiration Date: <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
<u>In</u>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<u>In</u>			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			X	
In		N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<u>In</u>			6. Handwashing facilities available				29. Toxic substances properly identified, stored and used				
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			X	
<u>In</u>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean			X	
<u>In</u>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<u>In</u>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair				
<u>In</u>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
<u>In</u>	N/A	N/O	12. Returned and reservice of food				37. Vending Machines				
<u>In</u>	N/A	N/O	13. Food safe and unadulterated			X	38. Adequate ventilation and lighting			X	
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate				
<u>In</u>			15. Food from approved source				40. Wiping cloths properly used and stored				
<u>In</u>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
<u>In</u>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained				
<u>In</u>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			X	
<u>In</u>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			X	
<u>In</u>			21. Hot & cold water. Temp: 72.0 °F				45. Floors, walls and ceilings maintained and clean				
<u>In</u>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
<u>In</u>			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
40	TUNA SALAD SANDWICH	DISPLAY FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

VIOLATIONS:

- (13) ALL DAIRY FOODS SHALL BE SOLD OR REMOVED FROM SALE BY THE DATE STAMPED ON THE CONTAINER. OBSERVED EXPIRED MILK
- (23) KEEP FACILITY FREE OF RODENTS, INSECTS, BIRDS & PESTS AT ALL TIMES. CLEAN UP ALL DEAD INSECTS, COB WEBS, DRIED MOUSE DROPPINGS IN BACK STORAGE ROOM. SEAL UP ENTRY POINTS & MAINTAIN PEST CONTROL

Received By:  REHS: ANDREW A. PETHO

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: <u>WILLOWS MARKET</u>	Inspection Date: <u>1/7/13</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	

Comments: VIOLATIONS (CONT.):

27 KEEP ALL FOOD PRODUCT (PRE-PACKAGED FOOD), CANNED FOODS, ETC. IN GOOD WHOLESOME & SANITARY CONDITION. OBSERVED MOST PRE-PACKAGED FOODS COVERED WITH DUST.


30 STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR AT ALL TIMES. OBSERVED BOX OF TORTILLAS ON FLOOR IN WALK-IN FREEZER (W/ ICE). ALSO OBSERVED ROTTEN SENDBACK FOOD ON FLOOR OF WALK-IN FRIDGE.

33 CLEAN & SANITIZE ALL SHELVING IN WHICH FOOD IS STORED OR DISPLAYED. OBSERVED SHELVING IN DAIRY FRIDGE COVERED IN MOLD & DEBRIS.

38 REPLACE/REPAIR LIGHTING IN DAIRY WALK-IN. ONE LIGHT APPEARS TO BE NOT WORKING.

44 KEEP FOOD FACILITY FREE OF JUNK, OLD EQUIPMENT & OTHER CASTOFFS AT ALL TIMES. THESE PROVIDE HOMES FOR PESTS.

43 HAND SINK IN THE RESTROOM MUST PROVIDE HOT WATER THAT IS AT LEAST 100°F OR GREATER. HAND SINK MEASURED ONLY 92°F AFTER RUNNING FOR A FEW MINUTES.

Received By: 	REHS: <u>ANDREW A. PERYS</u>
--	------------------------------