

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 2

Name of Facility/ DBA: SANI- FOOD MARKET		Inspection Date: 10/2/14	
Address: 517 S. TEHAMA ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WILLARD WOOD	Phone No.:	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: CYNTHIA HOLDER		Certificate Expiration Date: 7/19/16 <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			X	
In		N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected				
In		N/O	5. Hands clean & properly washed, glove use				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			X	
In	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean			X	
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			X	
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			X	
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			X	
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			X	47. Signs posted; Permit & inspection report available				
							48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
40	EGGS (RAW)	WALK-IN FRIDGE BAKERY	38	RAW CHICKEN	DISPLAY FRIDGE (BUTCHER SHOP)
38	CREAM PUFFS	REFRIGERATED DISPLAY CASE	89	RAW SALMON	DISPLAY FRIDGE (BUTCHER SHOP)
155	ROTISSERE CHICKEN	WARMING CASE (DISPLAY)	34	PORK LOIN	WALK-IN FRIDGE
32	BEANS	DELI DISPLAY FRIDGE	38	MILK	DAIRY WALK-IN
39	LOTTAGE CHEESE	SMALL SALAD P. COOLER	38	SPROUTS	PRODUCE WALK-IN
40	SPROUTS	ATOP SANDWICH PREP COOLER			
39	FETA	CHEESE CASE			

- NO CRITICAL VIOLATIONS

- FACILITY IS CLEAN & WELL MAINTAINED

OTHER VIOLATIONS:

(30) STORE ALL FOOD AT LEAST 6" OFF OF THE GROUND. OBSERVED

Received By: **Donna Birley** REHS: **Andrew A. Peto**

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>SANI-FOOD MARKET</u>	Inspection Date: <u>10/2/14</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

OTHER VIOLATIONS (CONT.)

BAKERY

- 30 BOXES OF FOOD IN BAKERY WALK-IN FRIDGE.
- 35 ALL NON-COMMERCIAL EQUIPMENT MUST BE REPLACED WITH COMMERCIAL, N.S.F. APPROVED & PLAN CHECKED EQUIPMENT WHEN IT FALLS INTO DISREPAIR OR NO LONGER HOLDS TEMP.

DELI

- 23 KEEP FACILITY FREE OF ALL PESTS, INSECTS & VERMIN. OBSERVED A FEW FLIES IN THE DELI AREA.
- 35 CLEAN & SANITIZE SHELVING AROUND THE PANINI GRILL AREA
- 33 DISCONTINUE COVERING SHELVING, WITH PAPER, FOIL, ETC.

BUTCHER SHOP

- 26 FOOD SHALL ONLY BE THAWED USING THE FOUR APPROVED METHODS
1) UNDER REFRIGERATION. 2) UNDER COLD RUNNING WATER. 3) IN THE MICROWAVE OR 4) DIRECTLY AS A COOKING PROCESS. OBSERVED TURKEY THAWING ON SHELF.
- 41 REPAIR LEAKY PLUMBING UNDERNEATH 2-COMPARTMENT SINK.

WAREHOUSE

- 43 KEEP ALL RESTROOMS PROPERLY SUPPLIED WITH WARM WATER, SOAP & PAPER TOWELS AT ALL TIMES. MENS BATHROOM LACKED PAPER TOWELS.
- 41 INSTALL AND MAINTAIN PROPER BACKFLOW PREVENTION DEVICE ON THE MOP SINK FIXTURES. (SINGLE CHECK)

PRODUCE & DAIRY

-DID NOT OBSERVE ANY VIOLATIONS.

Received By:

Donna Burley

REHS:

Andrew A. Papp