

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>HEALTH HABIT</u>		Inspection Date: <u>10/4/17</u>	
Address: <u>231 W. SYCAMORE AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>WILLIE BEAVERS</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MELISSA BEAVERS</u>		Certificate Expiration Date: <u>10/7/18</u> <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 <u>CALIFORNIA RETAIL FOOD CODE</u> ("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				X		24. Person in charge present and performs duties				
In		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints				
In		3. Discharge of eyes, nose, mouth	N/O					26. Approved thawing methods used				
In		4. Eating, tasting, drinking, tobacco use	N/O					27. Food separated and protected				
In		5. Hands clean & properly washed, glove use	N/O					28. Washing fruits and vegetables				
In		6. Handwashing facilities available						29. Toxic substances properly identified, stored and used				
In	N/A	7. Proper hot and cold food holding temps	N/O					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				
In	N/A	9. Proper cooling methods	N/O					34. Warewashing facilities maintained, test strips				
In	N/A	10. Proper cooking time and temps	N/O					35. Equipment, utensils, approved, clean good repair		X		
In	N/A	11. Reheating temperature for hot holding	N/O					36. Equipment, utensils and linens, storage and use				
In	N/A	12. Returned and reserve of food	N/O					37. Vending Machines				
In		13. Food safe and unadulterated						38. Adequate ventilation and lighting				
In	N/A	14. Food contact surfaces clean and sanitized	N/O					39. Thermometers provided and accurate				
In		15. Food from approved source						40. Wiping cloths properly used and stored				
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs	N/O					41. Plumbing, proper backflow prevention				
In	N/A	18. Compliance with HACCP plan	N/O					42. Garbage properly disposed; facilities maintained				
In	N/A	19. Advisory for raw/undercooked food	N/O					43. Toilet facilities supplied, properly constructed, clean				
In	N/A	20. Health care/ School prohibited food	N/O					44. Premises clean, vermin proof; personal items separate				
In		21. Hot & cold water. Temp: <u>115</u> °F				X		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
39	RAW MILK	INSIDE REACH-IN			
40	RANCH	SMALL BEV-AIRE FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

① ALL FOOD SERVICE EMPLOYEES MUST HAVE ~~A~~ CERTIFIED FOOD HANDLER CARDS. OBTAIN CARDS FOR ALL EMPLOYEES.

② MAINTAIN HOT WATER AT 120°F AT UTENSIL SINK. ^{H₂O MEASURED @ 115 °F}

③ ALL RE-PACKAGED BULK FOOD FOR SALE MUST HAVE WEIGHT AND QUANTITY LABEL

④ BACK FOOD PREP AREA MUST BE ONLY COMMERCIAL GRADE EQUIPMENT THAT IS INSTALLED ACCORDING TO CODE TABLE + MICROWAVE IS NOT APPROVED.

Received By: M Beavers REHS: ANDREW PERRY