

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: <i>Capau's</i>		Inspection Date: <i>3/17/15</i>	
Address: <i>7524 Cutting Ave, Capau CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Thomas S. Kathy Hoffman</i>	Phone No.: <i>865-0500</i>	Inspection Time: <i>12:00 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Kathy Lynn-Lantz-Hoffman</i>		Certificate Expiration Date: <i>3/24/17</i> <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			
In						24. Person in charge present and performs duties	Out	COS
In						25. Personal cleanliness and hair restraints		
In	N/O					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		

No PHF []					
°F	Food	Location	°F	Food	Location
46	creme cheese	top of sandwich prep cooler	41	Macaroni salad	1-door dessert cooler
51	sliced tomato	top of prep cooler - sliced in bags (ok)	40	Milk	Dairy display cooler
51	Hard Boiled Eggs	out ~ 1 hour in prep (ok)			

Comments:
 Correct the following:
 → Hold potentially hazardous foods at/above 135°F or at/below 41°F.
 Measured creme cheese at 46°F on top of prep cooler.

Received By: *Kathy Lynn Hoffman* REHS: *John H. Wells*