

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: HAMILTON SHELL & SUBWAY		Inspection Date: 4/11/13	
Address: 601 6TH ST., HAMILTON CITY, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: PRITHVIAL GIL	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: PRITHVIAL GIL	Certificate Expiration Date: 11/30/13 <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			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									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				X	X				30	Food storage, 31. Self service, 32. Labeled						
In	N/A		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		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		X				
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		20	Health care/ School prohibited food									44	Premises clean, vermin proof; personal items separate		X				
In			21	Hot & cold water Temp: (20°F)									45	Floors, walls and ceilings maintained and clean		X				
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
137	MEATBALLS	HOT HOLDING SOUP WELLS			
47	HAM	ATOP PREP COOLER			
38	PASTRAMI	2-DOOR UNDER COUNTER FRIDGE			
40	MILK	DISPLAY FRIDGE			

Comments:

-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT ABOVE 135°F AT ALL TIMES. MEASURED HAM & OTHER MEATS ATOP PREP COOLER SANDWICH LINE @ 47°F A OPERATOR TURNED THE TEMPERATURE DOWN ON THE COOLER.

(35) REPAIR OR REPLACE FREEZER DISPLAY DOOR HEATER (BURRITOS) So →

Received By: *Kochill Melgar*

REHS: *ANDREW A. KELTYD*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: HAMILTON STEEL & SUBWAY	Inspection Date: 9/11/13
Address: PAGE 2	
Owner/Permittee: PAGE 2	

Comments:

OTHER VIOLATIONS (CONT.):

35) THAT THERE IS NOT AN EXCESSIVE AMOUNT OF CONDENSATION.

35) CLEAN & SANITIZE THE FOLLOWING:

- 1) UNDER & AROUND NOZZLES ON THE CAPPUCCINO MACHINE
- 2) THE INSIDE OF THE BACK ICE MACHINE, IT IS MOLDY.

35) REPAIR LEAKY PIPES ON THE CONDENSER INSIDE THE BEER WALK-IN.

39) AN ACCURATE PROBE THERMOMETER MUST BE AVAILABLE AT ALL TIMES TO THE FOOD HANDLER IN THE SUBWAY.

44) REMOVE OR REPAIR NORLAK 2-DOOR REFRIGERATOR.

45) CLEAN & SANITIZE THE F.R.P. (WALLS) IN THE DISHWASHING ROOM, IT IS PRETTY FILTHY

Received By: <i>Xochitl Meleyer</i>	REHS: <i>Andrew A. Peryo</i>
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