

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: <u>THE LAST STAND</u>		Inspection Date: <u>8/17/18</u>	
Address: <u>414 N. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SANDY & TONY HOBBS</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>TONY HOBBS</u>		Certificate Expiration Date: <u>9/7/18</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 ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

In = In compliance	N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site	Out
Critical Risk Factors for Disease			Maj	Out	COS	Out
<input checked="" type="checkbox"/>	N/O	1. Demonstration of knowledge				24. Person in charge present and performs duties
<input checked="" type="checkbox"/>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints
<input checked="" type="checkbox"/>	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used
<input checked="" type="checkbox"/>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected
<input checked="" type="checkbox"/>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables
<input checked="" type="checkbox"/>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used
<input checked="" type="checkbox"/>	N/A	N/O		X	X	30. Food storage, 31. Self service, 32. Labeled
<input checked="" type="checkbox"/>	N/A	N/O				33. Nonfood contact surfaces clean
<input checked="" type="checkbox"/>	N/A	N/O				34. Warewashing facilities maintained, test strips
<input checked="" type="checkbox"/>	N/A	N/O				35. Equipment, utensils, approved, clean good repair
<input checked="" type="checkbox"/>	N/A	N/O				36. Equipment, utensils and linens, storage and use
<input checked="" type="checkbox"/>	N/A	N/O				37. Vending Machines
<input checked="" type="checkbox"/>						38. Adequate ventilation and lighting
<input checked="" type="checkbox"/>	N/A	N/O				39. Thermometers provided and accurate
<input checked="" type="checkbox"/>	N/A	N/O				40. Wiping cloths properly used and stored
<input checked="" type="checkbox"/>	N/A	N/O				41. Plumbing, proper backflow prevention
<input checked="" type="checkbox"/>	N/A	N/O				42. Garbage properly disposed; facilities maintained
<input checked="" type="checkbox"/>	N/A	N/O				43. Toilet facilities supplied, properly constructed, clean
<input checked="" type="checkbox"/>	N/A					44. Premises clean and vermin proof; personal items separate
<input checked="" type="checkbox"/>						45. Floors, walls and ceilings maintained and clean
<input checked="" type="checkbox"/>						46. No unapproved living or sleeping quarters
<input checked="" type="checkbox"/>						47. Signs posted; Last inspection report available
<input checked="" type="checkbox"/>						21. Hot & cold water. Temp: <u>170+ °F</u>
<input checked="" type="checkbox"/>						22. Wastewater properly disposed
<input checked="" type="checkbox"/>						23. No rodents, insects, birds, animals

No PHF []

°F	Food	Location	°F	Food	Location
40	POTATO SALAD	BELOW PREP COOLER	37	RANCH	SINGLE DOOR TRUE FRIDGE
39	GROUND BEEF	PREP COOLER			
44	MILK (OPEN)	WALK-IN FRIDGE			
45	CHILI	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
** FACILITY IS CLEAN & WELL MAINTAINED **
OTHER VIOLATIONS:
7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 40°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS IN THE WALK-IN OUT OF TEMP (SEE ABOVE). AN OPERATOR TURNED DOWN TEMP INSIDE OF WALK-IN FRIDGE.
32) LABEL ALL RE-PACKAGED FOODS, THAT ARE NOT EASILY RECOGNIZABLE, WITH CONTENTS (I.E. SALT, POWDERS, SPICES, ETC). SALT CONTAINER WERE NOT LABELED COS (AP)

Received By: [Signature] REHS: ANDREW A. [Signature]

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Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988

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Name of Facility/ DBA: THE LAST STAND	Inspection Date: 4/17/13
Address:	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

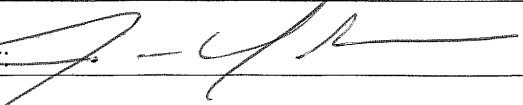
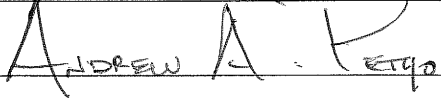
Comments: OTHER VIOLATIONS (CONT.):

35 CLEAN/SANITIZE/DEGREASE THE INSIDE OF THE PREP. COOLER & TRAUSSON FREEZER.

35 REPLACE NON-COMMERCIAL U-WAVE WITH COMMERCIAL GRADE, N.S.F. APPROVED MODEL WHEN IT FALLS INTO DISREPAIR.

35 REPAIR THE CEILING (PANELING) INSIDE THE WALK-IN COOLER.

30 DISCONTINUE USING & STORING PLASTIC CUPS, UTENSILS, ETC INSIDE DRY FOOD BINS. ONLY USE N.S.F. APPROVED, EASILY CLEANABLE, NON-ABSORBANT SCOOPS WITH HANDLES.

Received By: 	REHS: 
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