

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247-257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: MCDONALDS		Inspection Date: 4/30/15	
Address: 236 N. HUMBOLDT AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: DENNY LIU	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARIA CAMPOS - NONE CURRENT		Certificate Expiration Date: <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		
In							X		25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		X
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							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		X
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		X
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
39	CREAMY GARLIC SAUCE	WALK-IN FRIDGE	40	YOGURT	UNDER CABINET DELFIELD FRIDGE
40	EGGS	TALL DE-FOGGER FRIDGE			
158	HAMBURGER	HOT HOLDING TRAY			
211	SAUSAGE	DILIGENT PREP			

Comments:
****NEW OWNER SHALL MAKE APPLICATION FOR CHANGE OF OWNERSHIP AT THE G.C.E.H OFFICE AT THE ABOVE ADDRESS.**
-NO CRITICAL VIOLATIONS
OTHER VIOLATIONS:
① FOOD FACILITY SHALL HAVE ONE PERSON THAT HAS PASSED AND RECEIVED THE FOOD SAFETY MANAGER COURSE. SEE ATTACHED PAPERWORK. OBTAIN CERTIFICATION WITHIN 60 DAYS. COMPLIANCE DATE = 6/30/15

Received By: **X Maria Campos** REHS: **ANDREW PERNO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.):

27) ~~WASH~~ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW ANY READY TO EAT FOODS. OBSERVED RAW SITELL EGGS ABOVE PRODUCE IN TALL DE-FOGGER FRIDGE.

35) CLEAN & SANITIZE ALL PARTS OF THE FRAP MACHINE, ESPECIALLY IN THE WHIP CREAM DRAWER.

35) CLEAN/SANITIZE/DEGREASE ABOVE THE FRY WARMER, IT IS VERY GREASY DIRTY

45) REPAIR OR REPLACE THE FOLLOWING:

- 1) TILE COVING COMING OFF OF WALLS AROUND FACILITY
- 2) VINYL COVING ALONG WALLS IN THE WALK-IN
- 3) F.R.P. COMING OFF OF WALL IN DRIVE-THRU AREA.
- 4) F.R.P. ALONG WALLS AROUND MOP SINK.
- 5) HOLES IN THE DRYWALL AROUND THE FACILITY.

Received By: X Main Camm

REHS: Andrew A. Peryo