

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>THUNDERHILL GRILL</u>		Inspection Date: <u>4/6/16</u>	
Address: <u>5250 Hwy 162, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SAN FRAN REGION PROP</u>	Phone No.:	Inspection Time: <u>10:30</u>	Permit Exp. Date:
Certified Food Handler: <u>JIM THOMPSON</u>		Certificate Expiration Date: <u>3/6/19</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</u> (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			
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use		<u>X</u>		27. Food separated and protected		<u>X</u>
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available		<u>X</u>		29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, <u>32. Labeled</u>		<u>X</u>
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u> 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>120⁺</u> °F				45. Floors, walls and ceilings maintained and clean		<u>X</u>
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		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
45	TURKEY	ATOP PREP COOLER (JUST SLICED ON SLICE)	38	MILK	2-DOOR TRUE FRIDGE
41	TUNA SALAD	ATOP PREP COOLER			
140	POTATOES	ATOP GRILL			
41	RANCH	INSIDE SMALL FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(4) ALL PERSONAL FOOD ITEMS / DRINKS IN FOOD PREP AREAS SHALL BE COVERED OR PROTECTED SO THAT THERE ISN'T ANY CROSS CONTAMINATION. OBSERVED COFFEE CUP IN KITCHEN.

(6) DO NOT BLOCK OR OBSCURE ANY HAND WASHING SINKS. KITCHEN HAND SINK HAD A GARBAGE CAN IN FRONT OF IT.

Received By: X DM Crouch REHS: ANDREW PETYO →

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Continuation Sheet

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Page 2 of 2

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Comments:

OTHER VIOLATIONS: (CONT)

- 27 STORE ALL RAW P.H.F'S AWAY FROM OR BELOW READY TO EAT FOODS. OBSERVED RAW BEEF ABOVE BREAD IN THE WALK-IN.
- 32 LABEL ALL DRY STORAGE CONTAINERS WITH FOODS, SPICES ETC WHEN THEY ARE NOT EASILY RECOGNIZABLE.
- 35 CLEAN & SANITIZE ALL THE KITCHEN APPLIANCES. A LOT OF APPLIANCES WERE DIRTY & COVERED WITH FOOD DEBRIS.
- 45 CLEAN/SANITIZE/DEGREASE ALL THE KITCHEN FLOORING. FLOORS WERE OBSERVED TO BE VERY DIRTY.

Received By:

Dot Crank

REHS:

Andrew Petyo