

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: KENTUCKY FRIED CHICKEN		Inspection Date: 4/8/13	
Address: 226 N. HUMBOLDT AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HANK APODACA	Phone No.:	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: BRANDON KIMBALL		Certificate Expiration Date: 11/15 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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	Out
Critical Risk Factors for Disease						
<input checked="" type="checkbox"/> In	N/O	1. Demonstration of knowledge				24. Person in charge present and performs duties
<input checked="" type="checkbox"/> In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used
<input checked="" type="checkbox"/> In	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected
<input checked="" type="checkbox"/> In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables
<input checked="" type="checkbox"/> In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used
<input checked="" type="checkbox"/> In	N/A	N/O	7. Proper hot and cold food holding temps			30. Food storage, 31. Self service, 32. Labeled
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	8. Time as a public health control, records			33. Nonfood contact surfaces clean
<input checked="" type="checkbox"/> In	N/A	N/O	9. Proper cooling methods			34. Warewashing facilities maintained, test strips
<input checked="" type="checkbox"/> In	N/A	N/O	10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	12. Returned and reservice of food			37. Vending Machines
<input checked="" type="checkbox"/> In			13. Food in good condition, safe, unadulterated			38. Adequate ventilation and lighting
<input checked="" type="checkbox"/> In	N/A	N/O	14. Food contact surfaces clean and sanitized			39. Thermometers provided and accurate
<input checked="" type="checkbox"/> In			15. Food from approved source			40. Wiping cloths properly used and stored
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention
<input checked="" type="checkbox"/> In	N/A	<input checked="" type="checkbox"/> N/O	18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	N/O	19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A		20. Health care/ School prohibited food			44. Premises clean and vermin proof; personal items separate
<input checked="" type="checkbox"/> In			21. Hot & cold water. Temp: 120°F			45. Floors, walls and ceilings maintained and clean
<input checked="" type="checkbox"/> In			22. Wastewater properly disposed			46. No unapproved living or sleeping quarters
<input checked="" type="checkbox"/> In			23. No rodents, insects, birds, animals			47. Signs posted; Last inspection report available

No PHF []					
°F	Food	Location	°F	Food	Location
35	COLESLAW	ATOP PREP COOLER			
155	BAKED BEANS	HOT HOLDING CABINET			
165	GRILLED CHICKEN	HENNY PENNY ^{HOT HOLD} CABINET			
39	RAW CHICKEN	WALK-IN FRIDGE			

Comments:
 -NO CRITICAL VIOLATIONS

* FACILITY IS CLEAN AND WELL MAINTAINED. *

CORRECT THE FOLLOWING:

(35) CLEAN & SANITIZE THE SODA DISPENSER NOZZLES DAILY. OBSERVED THAT DIET PERSI NOZZLE IN LOBBY LOOKS GRIMY/MOLDY.
(7200 PPM QUATS)

(40) MAINTAIN PROPER SANITIZER LEVEL IN RAG BUCKETS. BUCKET NEAR HAND SINK AT REGISTERS MEASURED < 200 PPM.

~~INSPECTION~~ IN RESPONSE TO CONSUMER COMPLAINT FOUND THAT AT THE TIME OF INSPECTION NO CONTRIBUTING FACTORS WERE MEASURED OR OBSERVED. SEE COMPLAINT REPORT FOR FURTHER DETAILS

Received By:	REHS: ANDREW A. Petyo
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