

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>HAMILTON UNION ELEMENTARY SCHOOL</u>		Inspection Date: <u>5/18/16</u>	
Address: <u>277 CARAY AVE, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>HAMILTON UNIFIED SCHOOL DIST</u>	Phone No.: <u>926-3474</u>	Inspection Time: <u>10:30</u>	Permit Exp. Date:
Certified Food Handler: <u>MONA MOON</u>		Certificate Expiration Date: <u>10/4/17</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		Out	COS
<input checked="" type="checkbox"/> In		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	<input checked="" type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	12. Returned and reservice of food				37. Vending Machines		
<input checked="" type="checkbox"/> In		13. Food safe and unadulterated		<input checked="" type="checkbox"/> X		38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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, vermin proof; <u>personal items separate</u>	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In		21. Hot & cold water. Temp: <u>118</u> °F		<input checked="" type="checkbox"/> X		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; Permit & inspection report available		
						48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	CHICKEN	6-DOOR TRAILSON FRIDGE			
40	EGGS (RAW SHELL)	WALK-IN FRIDGE			
40	MILK	REACH-IN FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(13) MAINTAIN FOOD IN A WHOLESOME MANNER. ALL FOOD THAT IS SPOILED OR MOLDY MUST BE DISPOSED OF. ~ OBSERVED MOLDY CAULIFLOWER INSIDE WALK-IN.

(21) FACILITY SHALL HAVE HOT WATER OF ATLEAST 120°F AT APPLIANCE FIXTURES WITHIN A REASONABLE AMOUNT OF TIME.

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

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Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.):

(21) (+/- 30 SEC). MEASURED WATER AT 3-COMP SINK FOR 2+ MINUTES AND IT ONLY GOT TO 118°F.

(35) CLEAN & SANITIZE ALL UTENSIL DRAWERS & UTENSIL ORGANIZATION TRAYS INSIDE.

(42) MAINTAIN OUTSIDE DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS/VERMIN.

(44) STORE ALL PERSONAL ITEMS/ DRINKS IN A SEPERATE LOCATION/CONTAINERS AND NOT CO-MINGLED WITH OTHER FOOD SERVED TO THE PUBLIC.

Received By:

[Signature]

REHS:

Andrew Petyo