



OFFICIAL INSPECTION REPORT  
Continuation Sheet  
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT  
257 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/DBA: <u>Baymont Inn &amp; Suites</u>	Inspection Date: <u>5/23/17</u>
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Comments:

\*\*CRITICAL VIOLATIONS\*\*

- 6 REPEAT VIOLATION!
- 7 Hold ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP.

CREAM CHEESE @ 56°F ⇒ OPERATOR DISPOSED OF APPROX 32 PAGES  
HARD BOILED EGGS @ 53°F ⇒ OPERATOR DISPOSED OF 11 EGGS

\*\*NOTE: HAIER MINI FRIDGE SHALL NOT BE USED TO HOLD POTENTIALLY HAZARDOUS FOODS UNTIL REPAIRED OR REPAIRED.

OTHER VIOLATIONS

- 30 STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. UNOBSERVED BOXES OF PRODUCE ON FLOOR IN BACK ROOM.
- 39 PROVIDE A VISABLE THERMOMETER INSIDE THE SMALL FRIDGE. REPEAT VIOLATION!
- 44 ALL PERSONAL FOODS SHALL BE STORED IN A DESIGNATED AREA. PERSONAL FOODS CANT BE CO-MINGLED WITH FOOD SERVED TO THE PUBLIC.

NOTE: AN \$30.00 RE-INSPECTION FEE WILL BE CHARGED FOR REPEAT VIOLATION/RE-INSPECTION

Received By:

Quinnie Anli

REHS:

Andrew Perry