

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: <i>Capay Store</i>		Inspection Date: <i>5/5/17</i>	
Address: <i>7524 Cutting Ave, Capay 95953</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Tracy Perrais</i>	Phone No.: <i>865-0500</i>	Inspection Time: <i>10:45 AM</i>	Permit Exp. Date:
Certified Food Handler: <i>- Required by 6/27/17 -</i>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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							Out	COS	
In	1. Demonstration of knowledge								24. Person in charge present and performs duties								
In	2. Communicable disease restrictions								25. Personal cleanliness and hair restraints								
In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used								
In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected								
In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables								
In	6. Handwashing facilities available								29. Toxic substances properly identified, stored and used								
In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled								
In	N/A	8. Time as a public health control, records							33. Nonfood contact surfaces clean								
In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips								
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair								
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use								
In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines								
In	13. Food safe and unadulterated								38. Adequate ventilation and lighting								
In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate								
In	15. Food from approved source								40. Wiping cloths properly used and stored								
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention								
In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained								
In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean								
In	N/A	20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate								
In	21. Hot & cold water. Temp: °F								45. Floors, walls and ceilings maintained and clean								
In	22. Wastewater properly disposed								46. No unapproved living or sleeping quarters								
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
	<i>37 Ambient - Prep tables</i>				

Comments:

All violations from 4/28/17 are corrected except quat sanitizer test strips

Received By: *Tracy Perrais* REHS: *John H. Wells*