

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>GLENN COUNTY JUVENILE HALL</u>		Inspection Date: <u>6/2/16</u>	
Address: <u>306 N. VILLA AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>GLENN COUNTY</u>	Phone No.:	Inspection Time: <u>9:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CAROL FERRY</u>		Certificate Expiration Date: <u>4/11/19</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						
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		X	X	
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					X			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: <u>120</u> °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
39	CHICKEN SALAD	WALK-IN FRIDGE			

Comments:
NO CRITICAL VIOLATIONS
CORRECT THE FOLLOWING:
(14) REPAIR DISHWASHER SO THAT IT PROVIDES THE PROPER AMOUNT OF SANITIZER AND IS WORKING PROPERLY.
(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM ANY READY TO EAT FOOD. OBSERVED PORK CHOPS ABOVE FRUIT IN THE WALK-IN FRIDGE.

Received By: Michelle Knight REHS: ANDREW PERGO