

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: <u>Wong's Chinese Food</u>		Inspection Date: <u>6/26/14</u>	
Address: <u>456 N. Humboldt Ave, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>TERESA WONG & MIKE CHEN</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MIKE CHEN</u>		Certificate Expiration Date: <u>4/16/16</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
<u>In</u>		1. Demonstration of knowledge						24. Person in charge present and performs duties				
<u>In</u>		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints				
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used				
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected				
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables				
<u>In</u>		6. Handwashing facilities available						29. Toxic substances properly identified, stored and used				
<u>In</u>	<u>N/A</u>	7. Proper hot and cold food holding temps				<u>X</u>		30. Food storage, 31. Self service, 32. Labeled				
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records						33. Nonfood contact surfaces clean			<u>X</u>	
<u>In</u>	<u>N/A</u>	9. Proper cooling methods						34. Warewashing facilities maintained, test strips				
<u>In</u>	<u>N/A</u>	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair			<u>X</u>	
<u>In</u>	<u>N/A</u>	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use			<u>X</u>	
<u>In</u>	<u>N/A</u>	12. Returned and reservice of food						37. Vending Machines				
<u>In</u>		13. Food safe and unadulterated						38. Adequate ventilation and lighting				
<u>In</u>	<u>N/A</u>	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate				
<u>In</u>		15. Food from approved source						40. Wiping cloths properly used and stored				
<u>In</u>	<u>N/A</u>	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention				
<u>In</u>	<u>N/A</u>	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained				
<u>In</u>	<u>N/A</u>	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean				
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate				
<u>In</u>		21. Hot & cold water. Temp: <u>120+ °F</u>						45. Floors, walls and ceilings maintained and clean			<u>X</u>	
<u>In</u>		22. Wastewater properly disposed						46. No unapproved living or sleeping quarters				
<u>In</u>		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
<u>46</u>	<u>BBQ PORK</u>	<u>ATOP PREP COOLER</u>	<u>39</u>	<u>CREAM CHEESE</u>	<u>WALK-IN FRIDGE</u>
<u>44</u>	<u>Cut BELL PEPPER</u>	<u>" " "</u>			
<u>39</u>	<u>POOLED EGGS</u>	<u>BELOW PREP COOLER</u>			
<u>141</u>	<u>COOKED RICE</u>	<u>LARGE RICE COOKER</u>			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED PORK @ 46°F AND CUT PEPPER AT 44°F ATOP P. COOLER. OPERATOR IS TO LOWER THERMO-STAT ON COOLER.

(33) CLEAN AND SANITIZE ALL THE SHELVING USED TO STORE UTENSILS IN THE KITCHEN

Received By: [Signature] REHS: Andrew A. Perry

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

35 CLEAN & SANITIZE INSIDE THE ICE MACHINE IT IS MOLDY.

36 DISCONTINUE STORING SCOOPS INSIDE DRIED GOODS & ONLY USE SCOOPS THAT ARE EASILY CLEANABLE, DURABLE, NON-ABSORBANT & HAVE HANDLES. BOWLS ARE NOT ALLOWED.

45 SEAL UP HOLE IN THE CEILING NEAR THE WATER HEATER WHERE THE PIPE EXITS/ENTERS

Received By: <u>[Signature]</u>	REHS: <u>ANDREW A. FEYO</u>
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