

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: BURGER KING		Inspection Date: 6/29/17	
Address: 455 N. Humboldt Ave, Willows		Reinspection Date (on or after): NEAR INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: AMIR SAHEBALZAMANY	Phone No.:	Inspection Time: 3:30/4:00	Permit Exp. Date:
Certified Food Handler: SONIA HERNANDEZ		Certificate Expiration Date: 11/13/20 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		X
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		X
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In							X		48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
38	MILK	SMALL FRIDGE			
170	WHOPPER PATTIES	HOT HOLD TRAY			
136	CHICKEN	HOT HOLDING TRAY			
36	CHEESE	WALK-IN			

Comments:
NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

23 KEEP FOOD FACILITY FREE OF ALL PESTS, VERMIN, RODENTS ETC. N/OBSERVED MANY FLIES & A DEAD ROACH IN THE KITCHEN AREA.

25 INSTALL/REPAIR GREASE BAFFLES OVER FRENCH FRY FRYERS. OBSERVED GAPS IN BETWEEN BAFFLES THAT COULD

Received By: REHS: **ANDREW PETYO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

- 35 ALLOW GREASE TO ENTER FLENUM.
- 35 CLEAN & SANITIZE THE SODA NOZZLE IN THE LOBBY. THE NOZZLE APPEARED TO HAVE MOLD GROWING ON IT.
- 39 PROVIDE A VISABLE THERMOMETER INSIDE SMALL MILK FRIDGE.
- 41 REPAIR LEAKY FIXTURE ON BACK HANDWASH SINK.
- 41 REPAIR COLD WATER FIXTURE HANDLE ON THE 3-COMPARTMENT SINK
- 45 CLEAN & SANITIZE THE FLOORING BEHIND OR AROUND & UNDER ALL KITCHEN APPLIANCES. MANY AREAS HAD GARBAGE & FOOD DEBRIS BEHIND IT.

NOTE: PERFORMED COMPLAINT INSPECTION IN RESPONSE TO COMPLAINT. FACILITY WILL REQUIRE INCREASED INSPECTION FREQUENCY DUE TO VIOLATIONS.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW P [Signature]</u>
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