

**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: <b>Fu Hing Chinese Food</b>		Inspection Date: <b>6/3/15</b>	
Address: <b>100 S. TEHAMA ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>6/16/15</b> <small>(Reinspections are subject to fees)</small> <b>RE-INSPECTION</b>	
Owner/Permittee: <b>Cuong Bach Ngo</b>	Phone No.: <b>934-8922</b>	Inspection Time: <b>2:00</b>	Permit Exp. Date:
Certified Food Handler: <b>Cuong Bach Ngo</b>		Certificate Expiration Date: <b>1/20/19</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (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				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		X	X		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: <b>120<sup>o</sup>F</b>					45.	Floors, walls and ceilings maintained and clean				X			
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
56	POOLED EGGS	OPERATOR MOVED EGGS TO BACK 2-DOOR FRIDGE @ INSPECTION			
57	COOKED BEEF	" " " "			
46	CHICKEN	ADDP P-TABLE			

Comments: **\*\* CRITICAL 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:**

1) POOLED EGGS @ 56°F ⇒ OPERATOR DISPOSED OF APPROX. 102 EGGS

2) COOKED BEEF @ 57°F ⇒ OPERATOR DISPOSED OF APPROX 2 lbs BEEF

3) COOKED CHICKEN @ 46°F ⇒ CHICKEN WAS RELOCATED TO BACK FRIDGE

Received By: <b>X CW</b>	REHS: <b>ANDREW Petyo</b>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>Fu Hing CHINESE FOOD</u>	Inspection Date: <u>6/3/15</u>
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Owner/Permitee: <u>PAGE 2</u>	

Comments:

OTHER VIOLATIONS REMAINING:

(14) ALL UTENSILS, TUBS, BOWLS, SQUEEZE BOTTLES, ETC. NEED TO BE CLEANED ON A REGULAR BASIS. MOST OF THESE UTENSILS WERE OBSERVED TO BE FILTHY.

(23) KEEP FACILITY FREE OF ALL PESTS, INSECTS, VERMIN. ETC. OBSERVED SEVERAL DEAD ROACHES IN BACK ROOM AREA.

(27) STORE ALL RAW P.H.F. BELOW OR AWAY FROM ANY READY TO EAT FOOD. OBSERVED OPERATOR PLACE BOWL OF COOKED CHICKEN NEXT TO RAW CHICKEN.

(45) CLEAN/SANITIZE/DEGREASE ALL OLD FOOD GRIME ALONG CORNERS & WALLS IN KITCHEN AREA, INCLUDING GREASE ON THE WALLS.

NOTE: AN 80.<sup>00</sup> DOLLAR RE-INSPECTION WILL BE CHARGED FOR THE NEXT RE-INSPECTION ON/AFTER 6/16/15.

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