

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>Four Corners Market</u>	Inspection Date: <u>6/30/16</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

- (7) COOLER N OPERATOR MOVE CHEESE TO <41°F FRIDGE AND SHOULD USE LIDS AND/OR METAL HOLDING CONTAINERS.
- (29) STORE ALL TOXICS AWAY FROM FOOD SERVED TO THE PUBLIC OBSERVED MOSQUITO REPELLENT NEXT TO BREAD.
- ~~(36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO AN IMMOBILE SURFACE. CO₂ - UNCONTAINED. (COS) (AP)~~
- (35) REMOVE NON-COMMERCIAL FREEZER THAT IS LOCATED OUTSIDE OF THE BLDG. ON THE PORCH. ALL APPLIANCES WITH THE EXCEPTION OF THE BBQ MUST BE INSIDE.
- (35) REPLACE NON-COMMERCIAL SANYO MICROWAVE WITH A COMMERCIAL GRADE, N.S.F. & HEALTH DEPT APPROVED MODEL.
- (35) CLEAN/SANITIZE THE INSIDE OF THE ICE CREAM REACH-IN FREEZER. UNIT IS PRETTY FILTHY INSIDE.
- (4) REMOVE ALL OLD EQUIPMENT OR BROKEN EQUIPMENT FROM IN OR AROUND THE FACILITY, ESPECIALLY OLD FREEZERS OR REFRIGERATION UNITS THEY ARE A SUFFOCATION HAZARD.
- (5) REPAIR HOLES IN THE WALLS NEAR THE ICE CREAM FREEZER.

Received By:

REHS:

Andrew A. Perry