

**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>WILLOWS TRAVEL CENTER</u>		Inspection Date: <u>6/8/16</u>	
Address: <u>1481 Hwy 99w, Willows, CA</u>		Reinspection Date (on or after): <u>7/8/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>RAJESH PATEL</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- EXPIRED (NONE CURRENT)</u>		Certificate Expiration Date: <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 (See reverse side of sheet for summary)</u>			

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		X		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		X	
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		X		28. Washing fruits and vegetables			
In		6. Handwashing facilities available	X	X		29. Toxic substances properly identified, stored and used			
In	N/A	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	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X	
In	N/A	12. Returned and reservice of food				37. Vending Machines			
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting			
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		X	
In	N/A	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		X	
In		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean		X	
In		22. Wastewater properly disposed	X	X		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
185	CHICKEN STRIPS	PERFECT HOLD HEAT LAMPS			
41	FANCTH	SINGLE DOOR FRIDGE			
36	RAW CHICKEN	BOX ON WALK-IN FLOOR			

Comments:  
NOTE: THE GENERAL SANITARY CONDITION AND REPEAT VIOLATIONS MUST BE CORRECTED IMMEDIATELY TO AVOID CLOSURE/FEEES.  
\*\* CRITICAL VIOLATIONS \*\*  
6) ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED & UNBLOCKED AT ALL TIMES. SINK WAS BLOCKED WITH A STOOL & DIDN'T HAVE ANY HAND TOWELS  
22) THE BACKFLOOR DRAIN APPEARS TO BE PLUGGED OR

Received By: [Signature]      REHS: ANDREW REYSO

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**Continuation Sheet**

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Name of Facility/ DBA: <u>Willows Travel Center</u>	Inspection Date: <u>6/8/16</u>
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Owner/Permittee: <u>PAGE 2</u>	
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**Comments:**

**\*\* CRITICAL VIOLATIONS \*\***

22 SLOW DRAINING. SEWAGE MAY BACK UP TO FLOOR. CONTACT A PLUMBER IMMEDIATELY AND REPAIR TO AVOID CLOSURE (CORRECTED/RE-INSPECTED ON 6/8/16) AP

OTHER VIOLATIONS

1 FOOD SAFETY MANAGER CERT. HAS EXPIRED. OBTAIN IMMEDIATELY TO REMAIN IN COMPLIANCE WITH THE LAW.

5 ALL FOOD SERVICE EMPLOYEES SHALL ONLY USE THE HANDWASH SINK FOR WASHING HANDS, NOT THE 3-COMP SINK (UTENSIL WASHING).

26 THAW POTENTIALLY HAZARDOUS FOOD USING ONLY ONE OF 4 APPROVED METHODS: 1) UNDER REFRIGERATION 2) IN A MICROWAVE. 3) UNDER COOL RUNNING WATER OR DIRECTLY AS PART OF A COOKING PROCESS. 10 OBSERVED BURRITOS THAWING ON THE TABLE <sup>PREP</sup>.

27 KEEP ALL FOOD SEPERATED & PROTECTED FROM CONTAMINATION. OBSERVED BOX OF CHICKEN ON WALK-IN FLOOR.

35 CLEAN/SANITIZE/DEGREASE AROUND FRYER AREA. THE AREA AROUND THE APPLIANCE IS FILTHY.

35 RE-ATTACH 3-COMPARTMENT SINK TO THE F.R.P & CAULK. REPEAT VIOLATION!

36 ALL PRESSURIZED CYLINDERS MUST BE SECURED TO AN IMMOBILE SURFACE. OBSERVED CANISTERS UN-SECURED NEXT TO 3-COMP SINK.

42 MAINTAIN GARBAGE DUMPSTER LIDS CLOSED AT ALL TIMES

Received By: Shirley REHS: Andrew Pardo

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Comments:

OTHER VIOLATIONS (CONT.)

- (12) TO DISCOURAGE PESTS & VERMIN.*
- (14) THE GENERAL SANITATION LEVEL OF THE ENTIRE FACILITY IS POOR. APPLIANCES OBSERVED FILTHY, FLOORS, WALLS, ETC. CLEAN AND SANITIZE AROUND ENTIRE MARKET.*
- (15) ALL THE FLOORS, WALLS WERE OBSERVED TO BE VERY DIRTY, GRIMY, GREASY AND GENERALLY LOOK LIKE THEY HAVEN'T BEEN CLEANED IN SOME TIME. CLEAN AND SANITIZE KITCHEN, FOOD PREP AREAS & ALL SELF-SERV APPLIANCES, SHELVING ETC.*

Received By:

*Shawn R*

REHS:

*Andrew Perry*