

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: PAPA'S DONUT		Inspection Date: 6/9/16	
Address: 247 WOOD ST., WILLOWS, CA 95988		Reinspection Date (on or after): NEXT ROUTINE <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: JEFF FIELDS	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: -NONE CURRENT		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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		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		
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						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: °F							45. Floors, walls and ceilings maintained and clean			
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 [] *NO TEMPS TAKEN AT INSPECTION, APPLIANCES CHECKED					
°F	Food	Location	°F	Food	Location

Comments:
**** PRE-OPENING / CONSTRUCTION INSPECTION:**
 FACILITY IS APPROVED TO OPEN ONCE FACILITY PERMIT IS PAID FOR AND THE FOLLOWING ITEMS ARE CORRECTED:
 ① ALL SEAMS SHALL BE SEALED AND CAULKED AND ALL BARE WOOD SHALL BE FINISHED.
 ② A SPLASH GUARD SHALL BE MOUNTED TO EITHER THE MOP SINK OR 3-COMPARTMENT SINK TO PREVENT CROSS CONTAMINATION

Received By: [Signature] REHS: Andrew Perry

FG FACILITY INSPECTION REPORT
Continuation Sheet
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Page 2 of 2

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Comments:

CORRECTIONS (CONT.):

- ③ PROVIDE MANUFACTURER SPECIFICATION SHEETS FOR THE SINGLE DOOR FREEZER & THE MICROWAVE.
- ④ ALL HAND SINKS SHALL BE SUPPLIED WITH PAPER TOWEL DISPENSERS.
- ⑤ REMOVE THE NINJA BLENDER FROM FACILITY. ONLY COMMERCIAL GRADE, N.S.F. APPROVED APPLIANCES CAN BE USED.

NOTE: THIS INSPECTION REPORT, ONCE PERMIT IS PAID, WILL ACT AS A TEMPORARY OPERATING PERMIT UNTIL ONE CAN BE MAILED TO YOU.

Received By:

X [Signature]

REHS:

[Signature]