

**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: <u>GLENN GOLF &amp; COUNTRY CLUB</u>		Inspection Date: <u>8/13/13</u>	
Address: <u>6226 COUNTY ROAD 39, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>GLENN GOLF &amp; COUNTRY</u>	Phone No.:	Inspection Time: <u>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>KELLY KAMPSCHMIDT</u>		Certificate Expiration Date: <u>10/29/17</u> <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 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									
<u>In</u>		1.	Demonstration of knowledge					24.	Person in charge present and performs duties		
<u>In</u>		2.	Communicable disease restrictions					25.	Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>	3.	Discharge of eyes, nose, mouth					26.	Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4.	Eating, tasting, drinking, tobacco use					27.	Food separated and protected		
<u>In</u>	<u>N/O</u>	5.	Hands clean & properly washed, glove use					28.	Washing fruits and vegetables		<u>X</u>
<u>In</u>		6.	Handwashing facilities available					29.	Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u>	7. Proper hot and cold food holding temps					30.	Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u>		8. Time as a public health control, records					33.	Nonfood contact surfaces clean		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u>	9. Proper cooling methods					34.	Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u>	10. Proper cooking time and temps					35.	Equipment, utensils, approved, clean good repair		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u>	11. Reheating temperature for hot holding					36.	Equipment, utensils and linens, storage and use		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u>	12. Returned and reservice of food					37.	Vending Machines		
<u>In</u>			13. Food safe and unadulterated					38.	Adequate ventilation and lighting		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u>	14. Food contact surfaces clean and sanitized					39.	Thermometers provided and accurate		
<u>In</u>			15. Food from approved source					40.	Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	<u>N/O</u>	16. Shell stock tags, 17. Gulf Oyster regs					41.	Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	<u>N/O</u>	18. Compliance with HACCP plan					42.	Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	<u>N/O</u>	19. Advisory for raw/undercooked food					43.	Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>		20. Health care/ School prohibited food					44.	Premises clean, vermin proof; personal items separate		
<u>In</u>			21. Hot & cold water. Temp: <u>170</u> °F					45.	Floors, walls and ceilings maintained and clean		
<u>In</u>			22. Wastewater properly disposed					46.	No unapproved living or sleeping quarters		
<u>In</u>			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
39	POTATO SALAD	UNDER PREP COOLER			
37	Hot Dress	INSIDE G.E. FRIDGE			
39	BACON	2-DOOR SUPERIOR FRIDGE			

Comments:  
- NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

27) KEEP ALL FOOD SAFE AND PROTECTED FROM CROSS CONTAMINATION. OBSERVED BAK MIXERS WITH FLIES INSIDE CONTAINERS.

27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED RAW BACON ABOVE TOMATOES IN THE BACK FRIDGE.

Received By:	REHS: Andrew A. P. <u>2290</u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: CORRECT THE FOLLOWING (CONT.)

(33) CLEAN & SANITIZE ALL THE SHELVING IN AND AROUND KITCHEN APPLIANCES.

(35) CLEAN & SANITIZE ALL THE CONDIMENT CONTAINERS REGULARLY OR AS NEEDED.

(35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED & HEALTH DEPT APPROVED MODELS WHEN THEY FALL INTO DIS REPAIR OR NO LONGER HOLD TEMP.  
(SANYO WHITE MICROWAVE, G.E. WHITE FRIDGE, WHITE SANYO MICROWAVE.)

(35) CLEAN & SANITIZE THE BAR SODA GUN ON A REGULAR BASIS. THE GUN WAS EXTREMELY MOLDY.

(38) PROVIDE LIGHT SHIELDS OR SHATTER PROOF BULBS FOR LIGHTS IN THE BACK KITCHEN.

Received By: <u>[Signature]</u>	REHS: <u>Andrew A. P. [Signature]</u>
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