

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>THE LAST STAND</u>		Inspection Date: <u>8/20/17</u>	
Address: <u>414 N. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SANDY & TONY HOBBS</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>JIM YODER</u>		Certificate/Expiration Date: <u>9/24/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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						Maj	Out	COS		Out	COS
In							X			24. Person in charge present and performs duties	
In										25. Personal cleanliness and hair restraints	
In		N/O								26. Approved thawing methods used	
In		N/O								27. Food separated and protected	
In		N/O								28. Washing fruits and vegetables	
In										29. Toxic substances properly identified, stored and used	
In	N/A	N/O				X	X			30. Food storage, 31. Self service, 32. Labeled	
In	N/A									33. Nonfood contact surfaces clean	
In	N/A	N/O								34. Warewashing facilities maintained, test strips	
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use	
In	N/A	N/O								37. Vending Machines	
In										38. Adequate ventilation and lighting	
In	N/A	N/O								39. Thermometers provided and accurate	
In										40. Wiping cloths properly used and stored	
In	N/A	N/O								41. Plumbing, proper backflow prevention	
In	N/A	N/O								42. Garbage properly disposed; facilities maintained	
In	N/A	N/O								43. Toilet facilities supplied, properly constructed, clean	
In	N/A									44. Premises clean, vermin proof; personal items separate	
In										45. Floors, walls and ceilings maintained and clean	
In										46. No unapproved living or sleeping quarters	
In										47. Signs posted; Permit & inspection report available	
In										48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
45	HAMBURGER (RAW)	ATOP PREP TABLE IN KITCHEN			
84	EGGS (RAW)	ATOP PREP TABLE OUT OF REFRIGERATION			

Comments:
** INVESTIGATION IN RESPONSE TO CONSUMER ILLNESS (SALMONELLA) REPORTED BY SONOMA CO. PUBLIC HEALTH.
INVESTIGATION OF KITCHEN SHOWED RESTAURANT IS WAS OFFERING A HAMBURGER WITH A EGG ON TOP. COOK INDICATED THAT EGG IS COOKED ON GRILL TO HARD & PLACED ON BURGER. GLENN CO. ENV. HEALTH OBSERVED EGGS WERE BEING LEFT OUT ON THE PREP COOLER AT ROOM TEMP @ 84°F. ADDITIONALLY, HAMBURGER WAS OUT OF TEMP ON TOP OF THE PREP COOLER AS THE LID IS LEFT OPEN ON A HOT DAY (>100°F).

Received By: Bergman REHS: Andrew Kelly

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>THE LAST STAND</u>	Inspection Date: <u>8/28/17</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

⇒ THE COOK VOLUNTARILY DISPOSED OF 6 EGGS & HAMBURGER WAS MOVED TO PROPER REFRIGERATION.

* FACILITY WILL REQUIRE SURPRISE RE-INSPECTION TO VERIFY PROPER FOOD HANDLING AND TEMPS ARE MAINTAINED.

Received By:

[Signature]

REHS:

[Signature]