

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: HEALTH HABIT		Inspection Date: 8/6/13	
Address: 231 W. SYCAMORE AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: WILLIE BEAVERS	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 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						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								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	X	
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	N/A	N/O								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	N/O								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
39	TURKEY SAND	2-DOOR TRUE SAND FRIDGE			

Comments:
 -NO CRITICAL VIOLATIONS
 * FACILITY IS CLEAN & WELL MAINTAINED *
 CORRECT THE FOLLOWING:
 (1) FOOD FACILITY MUST HAVE ONE FOOD SAFETY MANAGER & ALL OTHER EMPLOYEES THAT HANDLE FOOD NEED TO HAVE FOOD SAFETY CERT. SEE ATTACHED INFO SHEET.
 (35) REPAIR/REPLACE THE RUBBER SEALS ON THE SANDWICH DISPLAY FRIDGE.

Received By: M Beavers	REHS: ANDREW A. FEYO
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