

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: Baymont Inn & Suites		Inspection Date: 8/6/14	
Address: 199 N. Humboldt Ave, Willows, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: KUMAR HOTELS INC/PANWAN KUMAR	Phone No.:	Inspection Time: 9:30	Permit Exp. Date:
Certified Food Handler: ROHIT KHOSLA		Certificate Expiration Date: 8/23/18 <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 type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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			
In									24. Person in charge present and performs duties	Out	COS
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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O					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	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	X	
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention	X	
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							X		45. Floors, walls and ceilings maintained and clean	X	
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
43	CREAM CHEESE	SMALL HAIR FRIDGE			
41	MILK	LARGE ARCTIC AIR FRIDGE			

Comments:
VIOLATIONS:

⑥ ALL HANDWASH SINKS MUST BE PROPERLY SUPPLIED AT ALL TIMES WITH WARM WATER (>100°F), SOAP & PAPER TOWELS. HAND SINK LACKED PAPER TOWELS.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED CREAM CHEESE @ 43°F. OPERATOR TO ADJUST TEMP OF FRIDGE TO HOLD <41°F

Received By: X Mesky Pleeta REHS: Andrew A. Petya

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Continuation Sheet

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Name of Facility/ DBA: BAYMONT INN & SUITES	Inspection Date: 8/6/14
Address: PAGE 2	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

VIOLATIONS (CONT.):

- 21 PROVIDE HOT WATER OF AT LEAST 120°F AT THE FIXTURE OF THE 3-COMP SINK. WATER MEASURED 111°F AFTER 2 MIN.
- 35 ALL NON-COMMERCIAL EQUIPMENT SHALL BE REPLACED WITH COMMERCIAL GRADE, N.S.F. APPROVED & COUNTY PLAN CHECK APPROVED APPLIANCES, WHEN IT FALLS INTO DIS-REPAIR OR NO LONGER HOLD TEMP.
- 39 PROVIDE USABLE THERMOMETERS IN BOTH REFRIGERATORS
- 41 REPAIR LEAKY FIXTURE AT THE 3-COMP. SINK.
- 45 REPAIR THE SMALL HOLE IN THE CEILING, IN THE FOOD PREP. ROOM.

Received By:

X. Melby fleeta

REHS:

Andrew A. Perry