

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

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| Name of Facility/ DBA: <u>Burger King #9001</u> | | Inspection Date: <u>8/8/14</u> | |
| Address: <u>901 Newville Rd, Oland, CA 95963</u> | | Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: <u>NorCal Fast Foods, Inc.</u> | Phone No.: <u>865-9025</u> | Inspection Time: <u>12:00 pm</u> | Permit Exp. Date: |
| Certified Food Handler: <u>Maria Llamas (+6 others)</u> | | Certificate Expiration Date: <u>5/12/17</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 <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 | | 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 | | X | | 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 | X | |
| In | N/A | N/O 18. Compliance with HACCP plan | | | | 42. Garbage properly disposed; facilities maintained | X | X |
| In | N/A | N/O 19. Advisory for raw/undercooked food | | | | 43. Toilet facilities supplied, properly constructed, clean | | |
| In | N/A | N/O 20. Health care/ School prohibited food | | | | 44. Premises clean, vermin proof; personal items separate | | |
| In | | 21. Hot & cold water. Temp: <u>121</u> °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 [] | | | | | |
|------------|-------------|---------------------------|-----|---------|--------------------------------------|
| °F | Food | Location | °F | Food | Location |
| 173 | Hamburger | Immediately off of grill | 163 | chicken | Hot Holding unit across from juicers |
| 45 | Bleu cheese | Salad Prep Cooler | 141 | Fish | " " |
| 41 | Hamburger | Hot Holding unit by grill | 43 | Ham | Walk in Cooler |
| 143 | Hamburger | Hot Holding unit by fries | | | |

Comments:
Correct the following:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:
 a) Bleu cheese at 45°F in salad prep cooler
 b) Ham slices at 43°F in Walk in Cooler.

4) Repair leak from bottom of assembly at prep sink faucet. It leaks when turned on.

2) Maintain dumpster lid closed (immediately corrected).

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| Received By: <u>x Maria Llamas</u> | REHS: <u>John H. Wells</u> |
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