

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

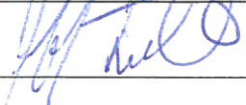
247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <b>PAPA'S DONUTS</b>		Inspection Date: <b>1/27/18</b>	
Address: <b>247 WOOD ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>JEFF FIELDS</b>	Phone No.:	Inspection Time: <b>9:00</b>	Permit Exp. Date:
Certified Food Handler: <b>KRYSTAL FIELDS</b>		Certificate Expiration Date: <b>9/27/22</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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					
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge									24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions									25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth									26. Approved thawing methods used	
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use									27. Food separated and protected	
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use									28. Washing fruits and vegetables	
<input checked="" type="checkbox"/>	In		6. Handwashing facilities available									29. Toxic substances properly identified, stored and used	
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled
<input checked="" type="checkbox"/>	In	N/A		8. Time as a public health control, records									33. Nonfood contact surfaces clean
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines
<input checked="" type="checkbox"/>	In			13. Food safe and unadulterated									38. Adequate ventilation and lighting
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized									39. Thermometers provided and accurate
<input checked="" type="checkbox"/>	In			15. Food from approved source									40. Wiping cloths properly used and stored
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean
<input checked="" type="checkbox"/>	In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate
<input checked="" type="checkbox"/>	In			21. Hot & cold water. Temp: <b>120</b> °F									45. Floors, walls and ceilings maintained and clean
<input checked="" type="checkbox"/>	In			22. Wastewater properly disposed									46. No unapproved living or sleeping quarters
<input checked="" type="checkbox"/>	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
<b>44</b>	<b>MILK (UN-OPEN)</b>				

Comments:  
**\*\* RE-CHECK OF PREVIOUS VIOLATIONS FOUND THAT ALL HAD BEEN CORRECTED W/ THE EXCEPTION OF THE LACK OF MECHANICAL EXHAUST HOOD FOR FRYING DONUTS. (35) & (48)**

Received By:  REHS: 