

**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>1/31/17</b>	
Address: <b>247 WOOD ST., WILLOWS, CA 95988</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>JEFF FIELDS</b>	Phone No.:	Inspection Time: <b>8:00</b>	Permit Exp. Date:
Certified Food Handler: <b>MGR.</b> <b>-UNABLE TO VERIFY</b>		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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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			
In		1. Demonstration of knowledge		X		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		X
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		X
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		X
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		X
In	N/A	N/O 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X
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		
In	N/A	N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
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: <b>56</b> °F		X		45. Floors, walls and ceilings maintained and clean		X
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
47	EGGS	INSIDE AVANTCO			
46	CREAM CHEESE	INSIDE AVANTCO			
41	MILK	SMALL AVANTCO FRIDGE			

Comments:  
**-NO CRITICAL VIOLATIONS.**

OTHER VIOLATIONS

① KEEP RECORD OF FOOD SAFETY MANAGER CERT. ON THE PREMISES

② THE HANDWASH SINK SHALL BE SUPPLIED WITH PAPER TOWELS.

③ REPAIR BOOSTER HEATER IN THE FACILITY BATHROOM SO THAT IT PROVIDES WARM WATER OF AT LEAST 100°F

④ STORE ALL RAW POTENTIALLY HAZARDOUS BELOW READY TO EAT

Received By: *[Signature]*      REHS: **ANDREW PERRY**

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

Name of Facility/ DBA: <b>PAPA'S DONUTS</b>	Inspection Date: <b>1/31/17</b>
Address: <b>PAGE 2</b>	
Owner/Permitee: <b>PAGE 2</b>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.):

- 27) FOODS. OBSERVED RAW SAUSAGE & RAW EGGS ABOVE COOKED HAM & CHEESES.
- 30) NO FOOD OR APPLIANCES SHALL BE LOCATED IN THE UN-FINISHED BACK AREA OF THE RESTAURANT.
- 32) ALL DRIED POWDERS, SPICES ETC SHALL BE LABELED OF CONTENTS ~ OBSERVED HOT CHOCOLATE IN UN-LABELED CONTAINER
- 33) CLEAN & SANITIZE BACK SHELVING AREA IT IS A LITTLE BIT DIRTY WITH FOOD DEBRIS.
- 35) ALL BARE WOOD SURFACES, EXCEPT IN THE LOBBY, MUST BE FINISHED AND MADE NON-ABSORBANT & DURABLE.
- 35) THE STRIPPING ON THE BACK COUNTERS SHALL BE REPAIRED.
- 35) REMOVE DOMESTIC FRIDGE, UNLESS USED FOR PERSONAL FOODS, FROM THE FACILITY.
- 36) DISCONTINUE USING PLASTIC CUPS FOR SCOOPS TO SCOOP DRY GOODS. ONLY USE NON-ABSORBANT, EASILY CLEANABLE SCOOPS WITH HANDLES
- 45) REPAIR STRIPPING ON THE FLOOR BETWEEN KITCHEN AND BACK AREA.

Received By:

*[Signature]*

REHS:

*[Signature]*  
ANDREW PEREZ