

# 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: <u>Willows Senior Nutrition Site</u>		Inspection Date: <u>10/24/17</u>	
Address: <u>556 E. Sycamore St., Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Glenn Co Office of ED</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>DEBRA REYNOLDS</u>		Certificate Expiration Date: <u>11/30/21</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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
<u>In</u>						1. Demonstration of knowledge		
<u>In</u>						2. Communicable disease restrictions		
<u>In</u>		<u>N/O</u>				3. Discharge of eyes, nose, mouth		
<u>In</u>		<u>N/O</u>				4. Eating, tasting, drinking, tobacco use		
<u>In</u>		<u>N/O</u>				5. Hands clean & properly washed, glove use		
<u>In</u>						6. Handwashing facilities available		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				7. Proper hot and cold food holding temps		
<u>In</u>	<u>N/A</u>					8. Time as a public health control, records		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				9. Proper cooling methods		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				10. Proper cooking time and temps		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				11. Reheating temperature for hot holding		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				12. Returned and reservice of food		
<u>In</u>						13. Food safe and unadulterated		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				14. Food contact surfaces clean and sanitized		<u>X</u>
<u>In</u>						15. Food from approved source		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				16. Shell stock tags, 17. Gulf Oyster regs		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				18. Compliance with HACCP plan		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				19. Advisory for raw/undercooked food		
<u>In</u>	<u>N/A</u>	<u>N/O</u>				20. Health care/ School prohibited food		
<u>In</u>						21. Hot & cold water. Temp: <u>120+ °F</u>		
<u>In</u>						22. Wastewater properly disposed		
<u>In</u>						23. No rodents, insects, birds, animals		
						24. Person in charge present and performs duties		
						25. Personal cleanliness and hair restraints		
						26. Approved thawing methods used		
						27. Food separated and protected		<u>X</u>
						28. Washing fruits and vegetables		
						29. Toxic substances properly identified, stored and used		
						30. Food storage, 31. Self service, 32. Labeled		<u>X</u>
						33. Nonfood contact surfaces clean		
						34. Warewashing facilities maintained, test strips		
						35. Equipment, utensils, approved, clean good repair		
						36. Equipment, utensils and linens, storage and use		
						37. Vending Machines		
						38. Adequate ventilation and lighting		
						39. Thermometers provided and accurate		
						40. Wiping cloths properly used and stored		
						41. Plumbing, proper backflow prevention		
						42. Garbage properly disposed; facilities maintained		
						43. Toilet facilities supplied, properly constructed, clean		
						44. Premises clean, vermin proof; personal items separate		
						45. Floors, walls and ceilings maintained and clean		
						46. No unapproved living or sleeping quarters		
						47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
<u>41</u>	<u>CHICKEN SALAD</u>	<u>2-DOOR TRUE FRIDGE</u>			

Comments:  
- NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING!

(14) MECHANICAL DISHWASHER MUST PROVIDE PROPER SANITIZER DURING CYCLE. MACHINE MEASURED NON-DETECT FOR CHLORINE. USE HANDWASH METHODS UNTIL MECH. DISHWASHER CAN BE REPAIRED.

(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM

Received By: LEFT ON COUNTER  
AP

REHS: ANDREW REYNOLDS

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Continuation Sheet

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Comments:

27) OR BELOW ANY READY TO EAT FOOD. OBSERVED RAW TURKEY NEXT TO DINNER ROLLS IN FREEZER

32) LABEL ALL BULK FOOD STORAGE BINS CONTAINING SPICES OR OTHER NOT EASILY RECOGNIZABLE FOODS. OBSERVED BIN OF WHITE SPICE IN STORAGE ROOM

Received By:

REHS:

Andrew Petyo