

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: Willows Intermediate School		Inspection Date: 11/28/18	
Address: 1145 W. CEDAR ST., Willows, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Willows Unified School Dist.	Phone No.:	Inspection Time: 11:30	Permit Exp. Date:
Certified Food Handler: CHRISTINA OCAMPO		Certificate Expiration Date: 12/4/19 <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 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			
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				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		
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		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	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: 120 °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
166	EGG ROLLS	HOT HOLDING CABINET			
136	NACHO CHEESE	CHEESE DISPENSER			
148	BURRITO	HOT HOLDING CABINET			
41	RANCH DRESSING	SINGLE DOOR TRUE FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

(30) + (36) SCHOOL KITCHEN, WITH THE INCREASE IN MEAL PRODUCTION, HAS BECOME TOO SMALL & LACKS NECESSARY APPLIANCES TO CONTINUE TO SERVE FOOD IN A SAFE & SANITARY MANNER. MORE REFRIGERATION, SINKS (3-COMP & HAND SINKS) & FOOD STORAGE MUST BE CONSIDERED.

Received By: **Christina Ocampo** REHS: **Andrew P**