

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>McDonald's</u>		Inspection Date: <u>11/8/17</u>	
Address: <u>236 N. Humboldt Ave, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR.</u> <u>CERT NOT AT STORE</u>		Certificate Expiration Date: <u> </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		
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		
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	7. Proper hot and cold food holding temps	X	X	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	9. Proper cooling methods							34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food							37. Vending Machines		
In		13. Food safe and unadulterated							38. Adequate ventilation and lighting		
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention	X	
In	N/A	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained		
In	N/A	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: <u>120°</u> °F							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
136	SAUSAGE	HOT HOLDING TRAY	37	MILK	WALK-IN FRIDGE
68	HAM	ATOP GRILL			
49	GRILLED ONIONS	2-DOOR FRIDGE			
146	HASH BROWNS	HOT HOLDING UNDER LAMPS			

Comments: *** CRITICAL VIOLATIONS ***

⑦ Hold all potentially hazardous food at/below 41°F or at/above 135°F at all times. Measured a package of ham on top of grill at room temp (68°F) and all food in the 2-door fridge near hand sink out of temp (249°F). ~ Ham was disposed of by operator (approx. 1/4 lb) & all food in fridge was relocated to walk-in. Discontinue using appliance until

Received By: Roy Malston REHS: Andrew P...

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Continuation Sheet

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Name of Facility/DBA: McDonalds	Inspection Date: 11/8/17
Address:	
Owner/Permittee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

** CRITICAL VIOLATIONS (CONT.) **

- (35) (F) IT CAN BE REPAIRED OR REPLACED.
- (35) CLEAN & SANITIZE THE BLENDER / FRAP MACHINE IT CONTINUES TO BE VERY FILTHY GRIMY.
- (35) CLEAN / SANITIZE THE INSIDE OF THE ICE MACHINE, IT IS VERY MOLDY.
- (41) REPAIR LEAKY FIXTURE AT THE 3-COMPARTMENT SINK.
- (45) CLEAN / SANITIZE THE WALLS / FLOOR / CEILING AROUND THE ICE MACHINE, THEY ARE EXTREMELY FILTHY.
- (45) REPAIR THE BASE COVING ON THE OUTSIDE OF THE WALK-IN FRIDGE. IT IS COMING OFF OF THE WALLS.
- (45) CLEAN THE HVAC VENTS IN THE KITCHEN AREA, THEY ARE VERY DIRTY & DUSTY.
- (1) ALL EMPLOYEES THAT HANDLE OR WORK WITH FOOD MUST HAVE EVIDENCE OF PASSING THE CERTIFIED FOOD HANDLER CLASS, MGR. HAD MOST CERTS BUT SOME WERE MISSING. MAINTAIN AT FOOD FACILITY AT ALL TIMES AVAILABLE FOR INSPECTION.

Received By:

Roy Walston

REHS:

Andrew P. [Signature]