

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>Burger King</u>		Inspection Date: <u>12/18/18</u>	
Address: <u>455 N. HUMBOLDT AVE, WILLOWS</u>		Reinspection Date (on or after): None <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>AMIR SAHEBALZAMANY</u>	Phone No.:	Inspection Time: <u>2:30</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR.</u> <u>LOAN NGUYEN</u>		Certificate Expiration Date: <u>6/11/22</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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		X
In							X	X	46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
151	BEEF PATTY	HOT HOLDING TRAY			
28	MILK	SINGLE FRONT FRIDGE			
31	HAM	WALK-IN FRIDGE			

Comments:

****CRITICAL VIOLATION****

(22) ALL WASTEWATER SHALL BE PROPERLY DISPOSED AND SHALL NOT BE ON THE FLOOR (PONDING). FACILITY HAS HISTORY OF WASTE WATER ISSUES NOT DRAINING TO APPROVED SEWER SYSTEM. ~ A PLUMBER HAS BEEN DISPATCHED IMMEDIATELY TO REPAIR ISSUE. - G.C.E.H WILL RE-INSPECT TO VERIFY REPAIR.

OTHER VIOLATIONS →

Received By: Michael Boudreau REHS: Andrew Peryo

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Continuation Sheet

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Comments: OTHER ~~VIOLATIONS~~

- ②1 PROVIDE WARM WATER OF AT LEAST 100°F TO ALL BATHROOM SINKS.
- ③5 CLEAN/REPAIR FIRE SUPPRESSION EQUIPMENT ABOVE BURGER GRILL. OBSERVED A VERY GRIMY/GREASY/SOOTY SUPPRESSION SYSTEM.
- ④1 REPAIR 3-COMPARTMENT SINK FIXTURE SO THAT BOTH HANDLES FUNCTION PROPERLY.
- ④7 INSTALL A BACKFLOW PREVENTION DEVICE ON 3-COMP SINK FIXTURE/MIXING VALVE SO THAT THERE IS NO RISK OF CHEMICAL SANITIZERS MIXING INTO POTABLE WATER SYSTEM.
- ④5 THE FLOORS, WALLS & CEILING ARE IN BAD CONDITION AND NEED REPAIR IMMEDIATELY. THIS SHALL INCLUDE:
 - 1) REPAIR MISSING & BROKEN COVING ON THE WALLS
 - 2) CLEANING/SANITIZING THE FILTHY F.R.P ON THE WALLS
 - 3) REPAIRING LEAKY CEILING IN THE KITCHEN.
 - 4) REPAIR FLOORING NEAR FRONT REGISTER.

Received By: Michael Bradley	REHS: Andrew Perry
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