

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: 7 LUCKY FOOD MART		Inspection Date: 12/10/18	
Address: 585 SIERRA AVE, HAMILTON CITY		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HARBRECHT GILL	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: NARINDER KAUR		Certificate Expiration Date: 3/31/22 <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)			

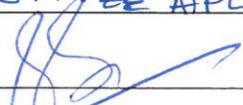
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site			Critical Risk Factors for Disease			Maj	Out	COS				Out	COS
In			1. Demonstration of knowledge						24. Person in charge present and performs duties				
In			2. Communicable 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			X	
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				
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			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		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			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
152	CHICKEN	HOT HOLDING SELF SERVE			
38	MILK	REACH-IN FRIDGE			
32	RAW EGGS	CRIOTEC FRIDGE			

Comments: VIOLATIONS

(27) ALL FOOD SHALL BE STORED IN A WAY THAT PROTECTS IT FROM CROSS CONTAMINATION. SEPERATE FOOD SERVED TO THE PUBLIC FROM TOXICS, CLEANES & CHEMICALS. **UNOBSERVED** SLUSHY SYRUPS IN WITH CLEANERS & WINE & LIQUORS ON SHELVING WITH AUTOMOTIVE CHEMICALS.

(35) CLEAN & SANITIZE APPLIANCES (CHEST FREEZERS), ALL WERE

Received By:  REHS: **ANDREW FETYO**

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Continuation Sheet
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Comments: VIOLATIONS (CONT.)

35 VERY GRIMY & FILTHY.

35 CLEAN/SANITIZE THE INSIDE OF THE ICE MACHINE THE INSIDE IS VERY MOULDY.

36 STORE THE ICE SCOOP IN A SANITARY WAY. STORING ON TOP OF THE ICE MACHINE IS PROHIBITED.

45 CLEAN & SANITIZE ALL FLOORS & WALLS AS THEY ARE ALL PRETTY GRIMY & FILTHY.

45 REPAIR WALL NEAR FRYER & REPAIR ANY ROOF OR CEILING LEAKS IMMEDIATELY.

Received By: 	REHS: <u>Andrew Fargo</u>
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