

**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>KENTUCKY FRIED CHICKEN</u>		Inspection Date: <u>12/19/18</u>	
Address: <u>226 N. HUMBOLDT AVE, WILLOWS</u>		Reinspection Date (on or after):  (Reinspections are subject to fees)	
Owner/Permittee: <u>HANK APODACA</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CARMEN APODACA</u>		Certificate Expiration Date: <u>1/1/22</u> (Certificate expires five years after it is issued)	
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 (See reverse side of sheet for summary)</u>			

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			
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food				44. Premises clean, vermin proof, <u>personal items separate</u>		<u>X</u>
<u>In</u>		21. Hot & cold water. Temp: <u>90</u> °F		<u>X</u>		45. Floors, walls and ceilings maintained and clean		<u>X</u>
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		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
151	CHICKEN TENDERS	HOT HOLDING TRAY	38	COLE SLAW	WALK-IN FRIDGE
147	MAC N' CHEESE	HOT HOLDING TRAY			
165	FRIED CHICKEN	HENNY PENNY HOT HOLD			
38	RAW CHICKEN	WALK-IN FRIDGE			

Comments: VIOLATIONS:

(21) FACILITY CONTINUES TO HAVE HOT WATER ISSUES TO SOME SINKS IN THE RESTAURANT. SOME FIXTURES GET VERY HOT (>120°F) & OTHER DO NOT GET HOT ENOUGH (HAND SINK NEAR FRONT @ 90°F, BATHROOM SINK @ 90°F). ALL HAND SINKS SHALL HAVE WARM WATER OF AT LEAST 100°F. REPEAT VIOLATION!

(44) ALL PERSONAL ITEMS SUCH AS PURSES, WALLETS, CELL PHONES

Received By: [Signature] REHS: ANDREW TRUMP

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Continuation Sheet

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Comments:

VIOLATIONS (CONT.)

(44) SHALL BE STORED IN EMPLOYEE AREAS OR DESIGNATED AREAS BUT CANNOT BE IN FOOD PREP AREAS. OBSERVED CELL PHONES ON PREP TABLES.

(45) RE-FINISH THE CEMENT FLOOR IN THE BACK STORAGE ROOM, THE PAINT HAS WORN OFF. REPEAT VIOLATION!

Received By:

*[Signature]*

REHS:

Andrew Peryo