

**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>McDONALDS</u>		Inspection Date: <u>12/19/18</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/Permitee: <u>MARK BURREINGTON</u>	Phone No.: <u>934-5618</u>	Inspection Time: <u>9:00</u>	Permit Exp. Date:
Certified Food Handler: <u>AMANDA MARTIN</u>		Certificate Expiration Date: <u>7/31/19</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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
<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>X</u>	
<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; personal items separate			
<u>In</u>		21. Hot & cold water. Temp: <u>120°F</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 [ ] <u>*NO TEMPS TAKEN AT RE-INSPECTION</u>					
°F	Food	Location	°F	Food	Location

Comments:

\*\* Most VIOLATIONS CORRECTED, INCLUDING THE CRITICAL PEST VIOLATIONS. SEE BELOW FOR REMAINING VIOLATIONS:

(35) CLEAN/SANITIZE THE ICED COFFEE/WHIPPED CREAM MACHINE. THE SPIGOT AREA IS DIRTY.

(45) CLEAN/SANITIZE/DEGREASE THE WALLS NEAR THE 3-COMP. SINK & MOP AREA. THESE AREAS ARE STILL FILTHY

Received By: [Signature] REHS: ANDREW PERO