

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: Willows Road House		Inspection Date: 2/15/18	
Address: 610 S. TEHAMA ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: CAMACHO'S HOLDINGS	Phone No.: 530-228-4563	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: N/A		Certificate Expiration Date: - <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 checked="" 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		
									Out	COS
In	Critical Risk Factors for Disease			Maj	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			
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			
In	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In	N/A	N/O	12. Returned and reserve 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: °F						45. Floors, walls and ceilings maintained and clean			
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

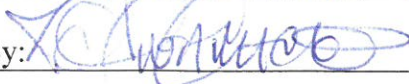
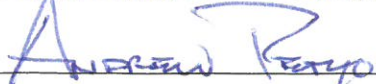
Comments:

- PLAN CHECK / CONSTRUCTION INSPECTION FOR BAR AREA ONLY.

* BAR AREA IS APPROVED OPEN, ONCE CITY BLDG. + FIRE CONCURS / APPROVES. * THIS DOCUMENT WILL SERVE AS A TEMP. PERMIT FOR THE BAR.

CORRECT THE FOLLOWING:

- RE-PAINT UNDER THE BAR (NO EXPOSED BARE WOOD)

Received By: 	REHS: 
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