

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>Willows Travel Center</u>		Inspection Date: <u>2/5/18</u>	
Address: <u>1481 Hwy 99w, Willows, CA</u>		Reinspection Date (on or after): <u>*NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>KAJESH PATEL</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>STEVEN CAMPBELL</u>		Certificate Expiration Date: <u>2/3/22</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 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				
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									28. Washing fruits and vegetables			
In							X		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		X	
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	N/A	N/O							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		X	
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean			
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate			
In									45. Floors, walls and ceilings maintained and clean		X	
In									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
140	BURRITOS	DISPLAY CASE			
36	RAW CHICKEN	WALK-IN FRIDGE			
40	MILK	REACH-IN REFRIGERATION			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

6) HAND TOWELS AT THE HAND SINK SHALL BE INSIDE A DISPENSER.

33) CLEAN & SANITIZE ALL THE SHELVING IN THE KITCHEN AREAS. ALL WERE DIRTY/FILTHY.

38) RE-PAINT ALL THE WOOD SURFACES NEAR/ABOVE THE

Received By: [Signature] REHS: ANDREW PERRYO

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Continuation Sheet
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Name of Facility/ DBA: <u>Windows Travel Center</u>	Inspection Date: <u>2/5/18</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: OTHER VIOLATIONS (CONT.)

35 3 - COMPARTMENT SINK.

35 45 CLEAN, DEGREASE & SANITIZE AROUND THE FRYER.
IT WAS OBSERVED TO BE FILTHY ON FLOOR AROUND THE FRYER.

36 SECURE CO₂ CYLINDERS TO AN ~~IMMOBILE~~ IMMOBILE SURFACE, VIA CHAIN OR BUNGER.

41 REPAIR LEAKY BATHROOM FIXTURE IN THE MENS ROOM

42 MAINTAIN DUMPSTER LIDS CLOSED TO DISCOURAGE PEST/VERMIN.

Received By: <u>[Signature]</u>	REHS: <u>Andrew Reygo</u>
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