

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: 2/6/18	
Address: 610 S. TEHAMA ST., WILLIAMS, CA		Reinspection Date (on or after): N/A <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: CAMACHO'S HOLDINGS	Phone No.: 530-228-9563	Inspection Time: 2:30	Permit Exp. Date:
Certified Food Handler: MGR 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	
		Critical Risk Factors for Disease		Maj	Out			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					

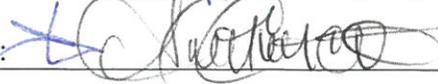
No PHF [] * NO TEMPS TAKEN AT INSPECTION

°F	Food	Location	°F	Food	Location

Comments: REPAIR/FIX/REMODEL THE FOLLOWING AREAS:

KITCHEN:

- RE-FINISH FLOORING ACROSS THE KITCHEN. (MAKE NON-ABSORBANT, EASILY CLEANABLE)
- INSTALL HAND SINK NEAR FOOD PREP AREA.
- INSTALL 3-COMPARTMENT SINK NEAR DISH WASHING AREA. 3-COMPARTMENT SINK SHALL BE INDIRECTLY DRAINED.
- WALLS FIXED, RE-FINISHED, PAINTED ETC.

Received By:  REHS: Andrew P...

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Continuation Sheet

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Name of Facility/ DBA: <u>Willows Road House</u>	Inspection Date: <u>2/16/18</u>
Address: <u>PAGE 2</u>	
Owner/Permittee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

KITCHEN

- F.I.R.P. SHALL BE INSTALLED AROUND PREP SINKS & WAREWASHING SINK / MESH DISHWASHER
- INSTALL NEW VINYL COUING AROUND ENTIRE KITCHEN.
- REPAIR ALL THE WALLS, ESPECIALLY AROUND & UNDER THE DISHWASHING AREA.
- REPAIR THE WALK-IN WALLS, REMOVE WOOD SHELVING, PAINT/ SEAL WALLS / CEILING, INSTALL COUING INSIDE WALK-IN.
- REPAIR CEILING IN THE OUTSIDE AREA, INSTALL MOP SINK W/ BACKFLOW PREVENTION

FRONT SERVER AREA

- INSTALL HAND SINK
- INSTALL VINYL COUING
- PAINT WALLS

BAR AREA

- INSTALL COUING IN THE BAR AREA
- REPAIR ALL THE FLOORING SO THAT IT GOES UNDER ALL APPLIANCES TO THE WALL.
- REPAIR LEAKY OR BROKEN PLUMBING.
- REPAIR HANDLES / LATCHES ON FRIGDES IN BAR AREA.
- REMOVE BEV-FRIDGE IN BETWEEN BAR & STORAGE AREA

LIQUOR STORAGE ROOM

- TAPE / PAINT WALLS & CLEAN AREA

BAR RESTROOMS

- REPAIR THE FIXTURE IN THE MENS BATHROOM.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PENNY</u>
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