

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: KENTUCKY FRIED CHICKEN		Inspection Date: 2/9/18	
Address: 226 N. HUMBOLDT AVE, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HANK APODACA	Phone No.:	Inspection Time: 1:30	Permit Exp. Date: -
Certified Food Handler: CARMEN APODACA		Certificate Expiration Date: 11/11/22 <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		Out	COS
In							X			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		N/O								28. Washing fruits and vegetables	
In										29. Toxic substances properly identified, stored and used	
In	N/A	N/O								30. Food storage, 31. Self service, 32. Labeled	
In	N/A	N/A								33. Nonfood contact surfaces clean	
In	N/A	N/O								34. Warewashing facilities maintained, test strips	
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use	
In	N/A	N/O								37. Vending Machines	
In										38. Adequate ventilation and lighting	
In	N/A	N/O					X			39. Thermometers provided and accurate	
In										40. Wiping cloths properly used and stored	
In	N/A	N/O								41. Plumbing, proper backflow prevention	
In	N/A	N/O								42. Garbage properly disposed; facilities maintained	
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	X
In							X			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	
										48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
156	MASHED POTATOES	HOT HOLDING CABINET	3A	RAW CHICKEN	WALK-IN FRIDGE
161	POPCORN CHICKEN	HOT HOLDING TRAY	36	POT PIE	WALK-IN FRIDGE
146	GRAVY	ATOP LINE STEAM TABLE			
157	FRIED CHICKEN	HOT HOLDING TRAY			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

① ALL FOOD SERVICE EMPLOYEES SHALL HAVE A CURRENT FOOD SAFETY HANDLER CERT. A FEW EMPLOYEE CERTS WERE EXPIRED.

② THE PROPER CONCENTRATION OF SANITIZER SHALL BE MAINTAINED IN THE 3-COMPARTMENT WAREWASHING SINK (100 PPM CHLORINE OR 200 PPM QUAT. AMMONIUM). SANITIZER MEASURED ONLY 100 PPM.

Received By: Indira Figueroa REHS: Andrew Perry

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
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Name of Facility/DBA: <u>KENTUCKY FRIED CHICKEN</u>	Inspection Date: <u>2/8/18</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

(21) FACILITY CONTINUES TO HAVE HOT WATER PROBLEM IN RELATION TO THE TANKLESS WATER HEATERS INSTALLED. SOME FIXTURES GET VERY HOT (>120°F), PROVIDED THEY HAVE ENOUGH FLOW, OTHERS DO NOT GET HOT ENOUGH OR TAKE A VERY LONG TIME TO GET HOT. THE BATHROOM & PREP. SINK ONLY MEASURED 106°F. THIS SITUATION NEEDS TO BE CORRECTED.

(44) ALL ~~OLD~~ OLD, UN-USED OR BROKEN EQUIPMENT MUST BE REMOVED FROM THE FACILITY & NOT ALLOWED TO ACCUMULATE. OBSERVED LOTS OF UN-USED E.Q. BEHIND WALL IN THE LOBBY.

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

Received By: <u>Veronica Figueroa</u>	REHS: <u>ANDREW PERRYO</u>
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