

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 1

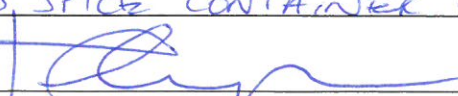
Name of Facility/ DBA: <u>THUNDERHILL GRILL</u>		Inspection Date: <u>3/29/18</u>	
Address: <u>5250 Hwy 162, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SAN FRAN REGION PROP</u>	Phone No.:	Inspection Time: <u>11:30</u>	Permit Exp. Date:
Certified Food Handler: <u>JIM THOMPSON</u>		Certificate Expiration Date: <u>3/6/19</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 <u>CALIFORNIA RETAIL FOOD CODE</u> ("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	N/A	N/O	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		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										X
In	N/A	N/O				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				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					44. Premises clean, vermin proof; personal items separate					
In						45. Floors, walls and ceilings maintained and clean					
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
40	RAW HAMBURGER	ATOP PREP COOLER			
38	TUNA FISH	ATOP PREP COOLER			
39	POTATO SALAD	2-DOOR PEPSI			
40	CREAM CHEESE	INSIDE 3-DOOR FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
* FACILITY IS CLEAN & WELL MAINTAINED
CORRECT THE FOLLOWING:
(30) STORE ALL FOODS AT LEAST 6 INCHES OFF THE FLOOR.
OBSERVED PICKLE BUCKET & BOXES ON FLOOR IN THE WALK-IN.
(32) LABEL ALL BULK FOODS & SPICE CONTAINERS OF CONTENTS.
1 OBSERVED SPICE CONTAINER WITHOUT LABEL ON PREP. TABLE.

Received By:  REHS: ANDREW PERZO