

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: HAMILTON UNION ELEMENTARY SCHOOL		Inspection Date: 5/21/18	
Address: 277 CAPAY AVE, HAMILTON CITY, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: HAMILTON UNIFIED SCHOOL	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MONA MOON	Certificate Expiration Date: 10/29/22 <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
<input checked="" type="checkbox"/>	In							24.	Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In							25.	Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/O						26.	Approved thawing methods used		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/O						27.	Food separated and protected		X
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/O						28.	Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In							29.	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O					30.	Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/A						33.	Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O					34.	Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O					35.	Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	In	N/A	N/O					36.	Equipment, utensils and linens, storage and use		X
<input checked="" type="checkbox"/>	In	N/A	<input checked="" type="checkbox"/> N/O					37.	Vending Machines		
<input checked="" type="checkbox"/>	In							38.	Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O					39.	Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In							40.	Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/A	N/O					41.	Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/A	N/O					42.	Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	<input checked="" type="checkbox"/> N/A	N/O					43.	Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A						44.	Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In							45.	Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>	In							46.	No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In							47.	Signs posted; Permit & inspection report available		
<input checked="" type="checkbox"/>	In							48.	Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	RANCH	6-DOOR TRAULSON			
40	RAW SHELL EGGS	WALK-IN REFRIGERATION			
40	MILK	SELF SERVE FRIDGE			

Comments:
NO CRITICAL VIOLATIONS
* FACILITY IS CLEAN & WELL MAINTAINED *
CORRECT THE FOLLOWING:
(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOOD. ~ OBSERVED EGGS IN WALK-IN ABOVE CARROTS
(36) DISCONTINUE USING PLASTIC CUPS AS SCOPPERS & STORING THEM INSIDE BINS. ONLY USE SCOOPS WITH HANDLES, THAT ARE WASHABLE, DURABLE & NON-ABSORBENT.

Received By: REHS: ANDREW PETRO