

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: <u>Donut Wheel of Willows</u>		Inspection Date: <u>5/31/18</u>	
Address: <u>408 Pacific Ave, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>KOLAP R. LENG</u>	Phone No.:	Inspection Time: <u>8:00</u>	Permit Exp. Date:
Certified Food Handler: <u>KOLAP LENG</u>		Certificate Expiration Date: <u>2/10/19</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 ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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			
<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		<u>N/O</u>						26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In		<u>N/O</u>						27. Food separated and protected		
<input checked="" type="checkbox"/>	In		<u>N/O</u>						28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In						X		29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O				X		30. Food storage, 31. Self service, <u>32. Labeled</u>	X	
<input checked="" type="checkbox"/>	In	N/A					X		33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	<u>N/O</u>						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	<u>N/O</u>						35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/>	In	N/A	<u>N/O</u>						36. Equipment, utensils and linens, storage and use	X	
<input checked="" type="checkbox"/>	In	N/A	<u>N/O</u>						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	N/A	N/O						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						44. Premises clean, vermin proof, <u>personal items separate</u>	X	
<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
75	<u>JALAPENO CHEESE CROISSANTS</u>	<u>DISPLAY CASE</u>			
40	<u>RAW SHELL EGG</u>	<u>2 - DOOR ATOSA FRIDGE</u>			
40	<u>HALF & HALF</u>	<u>2 DOOR FRONT DISPLAY FRIDGE</u>			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

6) ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED WITH SOAP & HAND TOWELS, SHALL NOT BE BLOCKED AND NOT HAVE ITEM STORED IN THE SINK. ^ OBSERVED PREP. TABLE IN FRONT OF H. SINK & SECOND SINK HAD UTENSILS STORED IN SINK & NO HAND TOWELS

Received By: [Signature] REHS: ANDREW PERRY

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Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

⑦ ^⑧ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. ANY PASTRIES THAT CONTAIN CHEESE OR COOKED VEG'S ARE CONSIDERED A P.H.F.. OPERATOR CAN USE TIME AS A PUBLIC HEALTH CONTROL ~~FOR~~ BUT MUST USE WRITTEN DOCUMENTATION & TIME MARKING. MEASURED JALAPENO/CHEESE CROISSANTS AT 75°F

③② ALL REPACKAGED FOOD ITEMS, NOT IN THE ORIGINAL CONTAINER MUST BE LABELED OF CONTENTS.

③⑤ REMOVE UN-APPROVED COOKING EQUIPMENT UNTIL THEY ARE PLAN CHECKED AND APPROVED. OBSERVED BURNER PLATES & ELECTRIC/INDUCTION COOKER NOT BEING USED UNDER HOOD.

③⑤ DO NOT USE STYROFOAM CUPS AS SCOOPS. ONLY USE NON-ABSORBANT, DURABLE, EASILY CLEANABLE SCOOPS w/ HANDLES.

③⑥ ALL DONUT SUPPLIES, UTENSILS, EQUIPMENT ETC. MUST BE STORED INSIDE THE BLDG. OBSERVED - LARGE STACKS OF DONUT BOXES OUTSIDE BLDG ON TABLES

Received By:

[Signature]

REHS:

[Signature]