# 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: DOUBLE EE MARKET | Inspection Date: 5/4/18 |
| Address: 575 SACRAMENTO ST., HAMILTON CITY | Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees) |
| Owner/Permitee: GURSWEK SINGH — Phone No.: | Inspection Time: 3:00 — Permit Exp. Date: |
| Certified Food Handler: GURSWEK SINGH | Certificate Expiration Date: 3/2/22 (Certificate expires five years after it is issued) |

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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 | | | 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 | X | |
| 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 | X | |
| 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 | X | |
| In | N/A | N/O | 11. Reheating temperature for hot holding | | | | 36. Equipment, utensils and linens, storage and use | X | |
| In | N/A | N/O | 12. Returned and reservice 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 | | X | | 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 | X | |
| In | N/A | | 20. Health care/ School prohibited food | | | | 44. Premises clean, vermin proof; personal items separate | | |
| In | | | 21. Hot & cold water. Temp: 120+ °F | | | | 45. Floors, walls and ceilings maintained and clean | X | |
| In | | | 22. Wastewater properly disposed | | | | 46. No unapproved living or sleeping quarters | | |
| In | | | 23. No rodents, insects, birds, animals | | X | | 47. Signs posted; Permit & inspection report available | | |
| | | | | | | | 48. Plan Review Required | | |

**No PHF [ ]**

| °F | Food | Location | °F | Food | Location |
|---|---|---|---|---|---|
| 156 | BURRITO | HOT HOLDING DISPLAY CASE | | | |
| 37 | EGGS | REACH-IN FRIDGE | | | |
| | | | | | |
| | | | | | |

Comments:

VIOLATIONS:

(14) CLEAN & SANITIZE FOOD CONTACT SURFACES (UTENSILS) ON A REGULAR BASIS & ~~AT LEAST~~ EVERY 4 HOURS IF USED TO HANDLE POTENTIALLY HAZARDOUS FOODS. ~ OBSERVED GREASY/DIRTY TONGS & VERY MOLDY SODA NOZZLES ON THE MACHINE.

(23) KEEP THE FACILITY FREE OF ALL PESTS, RODENTS, INSECTS ETC. AT ALL TIMES. ~ OBSERVED MANY DRIED MOUSE DROPPINGS →

Received By: [signature]

REHS: ANDREW PETYO

# OFFICIAL INSPECTION REPORT
## Continuation Sheet
### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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| Address: PAGE 2 | |
| Owner/Permitee: | |

Comments: VIOLATIONS (CONT.):

(23) SCATTERED AROUND THE CUPBOARDS IN THE FRONT OF THE FACILITY.

(27) ALL FOOD SHOULD BE PROTECTED FROM CROSS CONTAMINATION. ~OBSERVED OPEN BOXES OF FROZEN FOOD ABOVE OTHER PACKAGED FOOD USED FOR SELF-SERVE. COVER & PROTECT FRIED/FROZEN FOODS.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. ~OBSERVED JUGS OF RANCH & BOXES ON WALK-IN FLOOR.

(32) ALL BULK FOOD STORAGE BINS CONTAINING FOOD THAT IS NOT EASILY RECOGNIZABLE MUST BE LABELED. ~OBSERVED BIN OF WHITE POWDER IN CUPBOARD AT THE FRONT.

(35) DEFROST OR CLEAN WALK-IN FREEZER. LARGE ICECICLES HAVE FORMED AND ARE A HAZARD.

(35) REPLACE NON-COMMERCIAL MICROWAVE (BLACK OSTER) W/ A COMMERCIAL GRADE, N.S.F. APPROVED MODEL.

(36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO A IMMOBILE SURFACE. ~OBSERVED $CO_2$ CYLINDERS - UNCHAINED.

(43) CLEAN & SANITIZE THE BATHROOMS, THEY ARE FILTHY.

(45) CLEAN/SANITIZE/DEGREASE AROUND THE FRYER AREA. THE FLOORING & APPLIANCE IS GREASY/FILTHY

(45) INSTALL COVING ON WALL ADJACENT TO ICE MACHINE.

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REHS: ANDREW PETRO