

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/DBA: <u>McDONALDS</u>		Inspection Date: <u>6/21/18</u>	
Address: <u>236 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>7/21/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MARK BARRINGTON</u>	Phone No.: <u>934-5618</u>	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>AMANDA MARTIN</u>		Certificate Expiration Date: <u>7/31/19</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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
<u>In</u>	1. Demonstration of knowledge							
<u>In</u>	2. Communicable disease restrictions							
<u>In</u>	<u>N/O</u> 3. Discharge of eyes, nose, mouth							
<u>In</u>	<u>N/O</u> 4. Eating, tasting, drinking, tobacco use							
<u>In</u>	<u>N/O</u> 5. Hands clean & properly washed, glove use							
<u>In</u>	6. Handwashing facilities available							
<u>In</u>	<u>N/A</u> N/O 7. Proper hot and cold food holding temps							
<u>In</u>	<u>N/A</u> 8. Time as a public health control, records							
<u>In</u>	<u>N/A</u> N/O 9. Proper cooling methods							
<u>In</u>	<u>N/A</u> N/O 10. Proper cooking time and temps							
<u>In</u>	<u>N/A</u> N/O 11. Reheating temperature for hot holding							
<u>In</u>	<u>N/A</u> N/O 12. Returned and reservice of food							
<u>In</u>	13. Food safe and unadulterated							
<u>In</u>	<u>N/A</u> N/O 14. Food contact surfaces clean and sanitized							
<u>In</u>	15. Food from approved source							
<u>In</u>	<u>N/A</u> N/O 16. Shell stock tags, 17. Gulf Oyster regs							
<u>In</u>	<u>N/A</u> N/O 18. Compliance with HACCP plan							
<u>In</u>	<u>N/A</u> N/O 19. Advisory for raw/undercooked food							
<u>In</u>	<u>N/A</u> N/O 20. Health care/ School prohibited food							
<u>In</u>	21. Hot & cold water. Temp: <u>120+°F</u>							
<u>In</u>	22. Wastewater properly disposed							<u>X</u>
<u>In</u>	23. No rodents, insects, birds, animals		<u>X</u>	<u>X</u>				
	24. Person in charge present and performs duties							
	25. Personal cleanliness and hair restraints							
	26. Approved thawing methods used							
	27. Food separated and protected							
	28. Washing fruits and vegetables							
	29. Toxic substances properly identified, stored and used							
	30. Food storage, 31. Self service, 32. Labeled							
	33. Nonfood contact surfaces clean							
	34. Warewashing facilities maintained, test strips							
	35. Equipment, utensils, approved, clean good repair						<u>X</u>	
	36. Equipment, utensils and linens, storage and use							
	37. Vending Machines							
	38. Adequate ventilation and lighting							
	39. Thermometers provided and accurate							
	40. Wiping cloths properly used and stored							
	41. Plumbing, proper backflow prevention							
	42. Garbage properly disposed; facilities maintained							
	43. Toilet facilities supplied, properly constructed, clean							
	44. Premises clean, vermin proof; personal items separate							
	45. Floors, walls and ceilings maintained and clean						<u>X</u>	
	46. No unapproved living or sleeping quarters							
	47. Signs posted; Permit & inspection report available							
	48. Plan Review Required							

No PHF [] * <u>NO TEMPS TAKEN AT COMPLAINT INSPECTION</u>					
°F	Food	Location	°F	Food	Location

Comments:

* INSPECTION IN RESPONSE TO CONSUMER COMPLAINTS FOUND THAT:

(23) FOOD FACILITY HAS AN INFESTATION OF HOUSE FLIES. CONTACT PEST CONTROL & DO NOT LEAVE DOOR OPEN FOR EXTENDED PERIODS OF TIME.

(35+FS) MAINTAIN EQUIPMENT, FLOORS, WALLS CEILING IN A

Received By: Ray Martin REHS: Andrew Terry →

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Continuation Sheet

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Comments: *CONTINUED FROM PAGE 1*

(35) (AS) CLEAN & SANITARY MANNER. ~ MOST FLOORS, WALLS AND MUCH OF THE EQUIPMENT WAS COVERED WITH OLD FOOD OR FOOD GRIME.

(35) CLEAN & SANITIZE THE COFFEE MACHINES REGULARLY THESE MACHINES EMANATING BAD ODORS DUE TO NOT BEING CLEANED & SANITIZED PROPERLY.

NOTE: MCDONALDS WILL BE PUT ON A RE-INSPECTION SCHEDULE (80.00 PER INSPECTION) UNTIL SANITATION IMPROVED INSIDE RESTAURANT.

Received By:

Russ M... III

REHS:

Andrew Petyo