

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>HAMILTON UNION HIGH SCHOOL</u>		Inspection Date: <u>11/17/15</u>	
Address: <u>HIGHWAY 32 & 45, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>HAMILTON UNION HIGH SCHOOL</u>	Phone No.:	Inspection Time: <u>12:00</u>	Permit Exp. Date:
Certified Food Handler: <u>SEAN MONTGOMERY</u>		Certificate Expiration Date: <u>10/4/17</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 (See reverse side of sheet for summary)</u>			

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>									24. Person in charge present and performs duties		
<u>In</u>									25. Personal cleanliness and hair restraints		
<u>In</u>		<u>N/O</u>							26. Approved thawing methods used		
<u>In</u>		<u>N/O</u>							27. Food separated and protected		
<u>In</u>		<u>N/O</u>							28. Washing fruits and vegetables		
<u>In</u>									29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u>			<u>X</u>	<u>X</u>		<u>30. Food storage, 31. Self service, 32. Labeled</u>		<u>X</u>	
<u>In</u>	<u>N/A</u>							33. Nonfood contact surfaces clean			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						34. Warewashing facilities maintained, test strips			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						35. Equipment, utensils, approved, clean good repair		<u>X</u>	
<u>In</u>	<u>N/A</u>	<u>N/O</u>						36. Equipment, utensils and linens, storage and use			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						37. Vending Machines			
<u>In</u>								38. Adequate ventilation and lighting			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						39. Thermometers provided and accurate			
<u>In</u>								40. Wiping cloths properly used and stored			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						41. Plumbing, proper backflow prevention			
<u>In</u>	<u>N/A</u>	<u>N/O</u>						42. Garbage properly disposed; facilities maintained		<u>X</u>	
<u>In</u>	<u>N/A</u>	<u>N/O</u>						43. Toilet facilities supplied, properly constructed, clean			
<u>In</u>	<u>N/A</u>							44. Premises clean, vermin proof; personal items separate			
<u>In</u>								45. Floors, walls and ceilings maintained and clean			
<u>In</u>								46. No unapproved living or sleeping quarters			
<u>In</u>								47. Signs posted; Permit & inspection report available			
<u>In</u>								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
120	BURRITOS	WARMING CABINET			
70	RAW SHELL EGGS	3-DOOR TRUE FRIDGE			
38	MILK	WALK-IN FRIDGE			
139	RICE	STEAM TABLE			

Comments: **CRITICAL VIOLATION**

7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED FOOD IN WARMING CABINET OUT OF TEMP (BURRITOS @ 120°F). NO OPERATOR RE-HEATED FOOD TO KILL TEMP 165°F AFTER ADJUSTING APPLIANCE TEMP TO PROPER HOLDING TEMP.

OTHER VIOLATIONS

30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR.

Received By: [Signature] REHS: Andrew P. [Signature]

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>HAMILTON Union High School</u>	Inspection Date: <u>11/17/15</u>
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Comments: OTHER VIOLATIONS (CONT.)

30 OBSERVED BOXES ON FLOOR IN WALK-IN FREEZER.

35 REPAIR/REPLACE MIXING VALVE/FIXTURE AT THE HAND SINK SO THAT WARM WATER IS EASILY OBTAINED

35 CLEAN/SANITIZE AROUND THE HAND SINK. IT IS PRETTY DIRTY AROUND THE SINK.

35 CLEAN/SANITIZE THE WALLS, FLOORS AND CEILING INSIDE THE OUTSIDE WALK-IN. THE INSIDE IS STARTING TO GET FILTHY.

42 KEEP DUMPSTER/GARBAGE CAN LIDS CLOSED AT ALL TIMES TO DISCOURAGE FLIES/PESTS.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW [Signature]</u>
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