

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>KENTUCKY FRIED CHICKEN</u>		Inspection Date: <u>2/10/15</u>	
Address: <u>226 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>HANK APODACA</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CARMEN APODACA</u>		Certificate Expiration Date: <u>10/15</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)</u> , 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			
In		1. Demonstration of knowledge		<u>X</u>		24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
In	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	<u>N/A</u>	<u>N/O</u> 9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		<u>X</u>
In	<u>N/A</u>	<u>N/O</u> 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		<u>X</u>
<u>In</u>	<u>N/A</u>	<u>N/O</u> 12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	<u>N/A</u>	<u>N/O</u> 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		<u>X</u>
In	<u>N/A</u>	<u>N/O</u> 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		<u>X</u>
In	<u>N/A</u>	<u>N/O</u> 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		<u>X</u>
In	<u>N/A</u>	<u>N/O</u> 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	<u>N/A</u>	<u>N/O</u> 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>120°</u> °F				45. Floors, walls and ceilings maintained and clean		<u>X</u>
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
<u>145</u>	<u>GRAVY</u>	<u>ATOP STEAM TABLE</u>			
<u>181</u>	<u>FRIED CHICKEN</u>	<u>HOT HOLDING CABINET</u>			
<u>35</u>	<u>RAW CHICKEN</u>	<u>WALK-IN FRIDGE</u>			

Comments:
-NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

1) MAINTAIN EVIDENCE OF FOOD HANDLER CARDS AT THE PREMISES, AVAILABLE FOR INSPECTION, AT ALL TIMES.

35) RESECURE BACK PREP SINK TO THE WALL.

35) CLEAN & SANITIZE SODA NOZZLES ON A REGULAR BASIS. THE ONES ON THE LOBBY MACHINE WERE MOLDY.

Received By: Veronica Juarez REHS: Andrew A. Peryo

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.):

- 36 REMOVE ALL OLD, UN-USED OR BROKEN EQUIPMENT FROM THE BUILDING. THESE APPLIANCES PROVIDE HOMES FOR PESTS.
- 40 MAINTAIN SANITIZER BUCKETS WITH AT LEAST >100 PPM CHLORINE OR ≥ 200 PPM QUAT. AMMONIUM AT ALL TIMES. MEASURED BUCKET NEAR REGISTERS THAT HAD NON-DETECT.
- 41 REPAIR LEAKY TUBING / PLUMBING ON DRIVE-THRU SODA MACHINE.
- 42 KEEP DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.
- 45 CLEAN & SANITIZE THE WALK-IN REFRIGERATION WALLS & FLOORING, THEY ARE A LITTLE GRIMY.

Received By:

Jeronica Figueroa

REHS:

ANDREW PERGO