

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>THUNDERHILL GRILL</u>		Inspection Date: <u>2/12/15</u>	
Address: <u>5250 HIGHWAY 162, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SAN FRANCISCO REGION PROP</u>	Phone No.:	Inspection Time: <u>10:30</u>	Permit Exp. Date:
Certified Food Handler: <u>JIM THOMPSON</u>		Certificate Expiration Date: <u>3/6/19</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 (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			
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and <u>hair restraints</u>	<u>X</u>	
<u>In</u>	<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>X</u>	
<u>In</u>	<u>N/A</u>	7. Proper hot and cold food holding temps	<u>X</u>	<u>X</u>		<u>30. Food storage</u> , 31. Self service, 32. Labeled	<u>X</u>	
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	<u>X</u>	
<u>In</u>	<u>N/A</u>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</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>	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>In</u>	<u>N/A</u>	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	<u>X</u>	
<u>In</u>	<u>N/A</u>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</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>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
51	TURKEY	ATOP PREP COOLER			
46	CHICKEN	BELOW SECOND P. COOLER			
39	HAMBURGER	WALK-IN FRIDGE			
168	BEEF PASTELS	CHAFFING DISH			

Comments: **CRITICAL VIOLATION**

7) HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED BOTH KITCHEN PREP COOLERS OUT OF TEMP. 1) TURKEY (ATOP P. COOLER) @ 51°F, 2) CHICKEN (BELOW SECOND PREP COOLER) @ 46°F. N OPERATOR DISPOSED OF THE FOLLOWING: 1/2 lb TURKEY, 1/4 lb HAM, 3 CUPS SHREDDED CHEDDAR, 2 lb JACK CHEESE, 1 lb SLICED CHEDDAR. ALL FOOD IN 2ND PREP

Received By: [Signature] REHS: ANDREW A. PERRY

OFFICIAL INSPECTION REPORT
Continuation Sheet
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Comments:

~~*CRITICAL VIOLATIONS (CONF)*~~

⑦ COOLER (CHICKEN @ 46°F) WAS RELOCATED TO WALK-IN.

OTHER VIOLATIONS

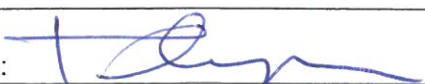
②⑤ ALL FOOD SERVICE EMPLOYEES SHALL HAVE A PROPER HAIR RESTRAINT (I.E. HAT, NET OR HAIR TIED BACK)

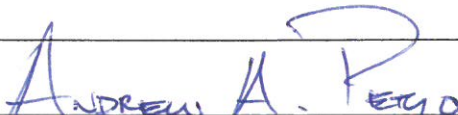
②⑨ KEEP ALL CHEMICALS, TOXICS, MEDICINES, ETC. AWAY FROM ALL FOOD SERVED TO THE PUBLIC.

③⑩ STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. OBSERVED BOX OF HAMBURGER ON THE FLOOR OF WALK-IN FREEZER

③⑤ CLEAN & SANITIZE ICE SCOOP BUCKET ON A REGULAR BASIS.

④① REPAIR INDIRECT PLUMBING UNDER THE ICE MACHINE SUCH THAT THE PIPE IS ELEVATED ABOVE FLOOD RIM OF FLOOR DRAIN.

Received By: 

REHS:  ANDREW A. PEGO