

**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: <u>Capau's</u>		Inspection Date: <u>2/26/16</u>	
Address: <u>7524 Cutting Ave, Capau, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Thomas E. Kathy Hoffman</u>	Phone No.: <u>865-0500</u>	Inspection Time: <u>12:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Kathy Lynn Jantz-Hoffman</u>		Certificate Expiration Date: <u>3/24/17</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 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									
In													24. Person in charge present and performs duties							
In													25. Personal cleanliness and hair restraints		X					
In		N/O											26. Approved thawing methods used		X					
In		N/O											27. Food separated and protected							
In		N/O											28. Washing fruits and vegetables							
In													29. Toxic substances properly identified, stored and used							
In	N/A	N/O											30. Food storage, 31. Self service, 32. Labeled							
In	N/A								X				33. Nonfood contact surfaces clean							
In	N/A	N/O											34. Warewashing facilities maintained, test strips							
In	N/A	N/O											35. Equipment, utensils, approved, clean good repair							
In	N/A	N/O											36. Equipment, utensils and linens, storage and use		X					
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
In	N/A	N/O											39. Thermometers provided and accurate							
In													40. Wiping cloths properly used and stored		X					
In	N/A	N/O											41. Plumbing, proper backflow prevention							
In	N/A	N/O											42. Garbage properly disposed; facilities maintained							
In	N/A	N/O											43. Toilet facilities supplied, properly constructed, clean							
In	N/A												44. Premises clean, vermin proof; personal items separate		X					
In													45. Floors, walls and ceilings maintained and clean							
In													46. No unapproved living or sleeping quarters							
In													47. Signs posted; Permit & inspection report available							
In													48. Plan Review Required							

No PHF [ ]					
°F	Food	Location	°F	Food	Location
44	Sliced Tomatoes	Top portion of Prep Cooler	37	Eggs	2-Draw Atosa cooler
42	Salami	Bottom portion of prep cooler	53	Chicken	Cooling from room temp for use in Atosa cooler
37	Meatloaf	Large display cooler			
41	Milk	Dairy Cooler			

Comments:  
 Correct the following:

7) Hold potentially hazardous foods at/above ~~41°F~~ <sup>135°F</sup> or at/below 41°F. Measured sliced tomatoes at 44°F on top part of prep cooler.

25) Require employees to wear hair restraint when preparing food.

26) Defrost potentially hazardous foods using 1 of 4 approved methods: in cooler, under cool running water, in microwave, or as part of cooking process. Observed a bag of chili thawing at room temperature.

Received By: Kathy Lynn Jantz-Hoffman REHS: John H. Wells

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Continuation Sheet

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

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Name of Facility/ DBA: Capay's	Inspection Date: 2/26/15
Address: 7344 Cutting Ave, Capay, CA 95963	
Owner/Permitee: Thomas E. Kathy Habman	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Correct the following:

- 36) Replace torn fabric for covering pre-baked bread while rising.
- 40) Store wiping towels in sanitizer when not in use.
- 41) Require employees to store personal items (keys, phone) in an area away from food, utensils, and food containers.

Received By:

*[Signature]*

REHS:

John H. Wells