

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: <i>Angel Fruit</i>		Inspection Date: <i>4/26/14</i>	
Address: <i>Gonzales Flea Market</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: <i>9:20 am</i>	Permit Exp. Date:
Certified Food Handler: <i>Silvia Cruz</i>		Certificate Expiration Date: <i>4/27/17</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site		Out			
Critical Risk Factors for Disease						Maj	Out	COS							
In	N/O	1. Demonstration of knowledge										24. Person in charge present and performs duties			
In		2. Communicable disease restrictions										25. Personal cleanliness and hair restraints			
In	N/O	3. Discharge of eyes, nose, mouth										26. Approved thawing methods used			
In	N/O	4. Eating, tasting, drinking, tobacco use										27. Food separated and protected			
In	N/O	5. Hands clean & properly washed, glove use										28. Washing fruits and vegetables			
In		6. Handwashing facilities available										29. Toxic substances properly identified, stored and used			
In	N/A	N/O	7. Proper hot and cold food holding temps										30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O	8. Time as a public health control, records										33. Nonfood contact surfaces clean		
In	N/A	N/O	9. Proper cooling methods										34. Warewashing facilities maintained, test strips		
In	N/A	N/O	10. Proper cooking time and temps										35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O	11. Reheating temperature for hot holding										36. Equipment, utensils and linens, storage and use		
In	N/A	N/O	12. Returned and reservice of food										37. Vending Machines		
In			13. Food in good condition, safe, unadulterated							X			38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized										39. Thermometers provided and accurate		
In			15. Food from approved source										40. Wiping cloths properly used and stored		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs										41. Plumbing, proper backflow prevention		
In	N/A	N/O	18. Compliance with HACCP plan										42. Garbage properly disposed; facilities maintained		
In	N/A	N/O	19. Advisory for raw/undercooked food										43. Toilet facilities supplied, properly constructed, clean		
In	N/A		20. Health care/ School prohibited food										44. Premises clean and vermin proof; personal items separate		
In			21. Hot & cold water. Temp: <i>70</i> °F						X		X			45. Floors, walls and ceilings maintained and clean	
In			22. Wastewater properly disposed										46. No unapproved living or sleeping quarters		
In			23. No rodents, insects, birds, animals										47. Signs posted; Last inspection report available		

No PHF []					
°F	Food	Location	°F	Food	Location
48	Mellon	Compartment - Just cut			OK
48	Mellon	Ice chest - Just cut			OK

Comments:

Critical Violation

2) Provide hot water of 120°F. Operator corrected immediately by turning on boiler.

Other Violation

13) Perform all food preparation in fully enclosed food compartment.

Received By: *[Signature]* REHS: *John H. Wells*