

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: WILLOWS TRAVEL CENTER			Inspection Date: 7/21/15		
Address: 1481 Hwy 99w, Willows, CA			Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>		
Owner/Permittee: RAJESH PATEL		Phone No.:	Inspection Time: 1:30		Permit Exp. Date:
Certified Food Handler: RAJESH PATEL			Certificate/Expiration Date: 3/8/16 <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					
<input checked="" type="checkbox"/> In	1. Demonstration of knowledge										
<input checked="" type="checkbox"/> In	2. Communicable disease restrictions										
<input checked="" type="checkbox"/> In		<input type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth								
<input checked="" type="checkbox"/> In		<input type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use								<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In		<input type="checkbox"/> N/O	5. Hands clean & properly washed, glove use								
<input checked="" type="checkbox"/> In	6. Handwashing facilities available										
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	7. Proper hot and cold food holding temps								
<input checked="" type="checkbox"/> In		<input type="checkbox"/> N/A	8. Time as a public health control, records								
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	9. Proper cooling methods								
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	10. Proper cooking time and temps								<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	11. Reheating temperature for hot holding								<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	12. Returned and reservice of food								
<input checked="" type="checkbox"/> In	13. Food safe and unadulterated										
<input checked="" type="checkbox"/> In	N/A	<input type="checkbox"/> N/O	14. Food contact surfaces clean and sanitized								
<input checked="" type="checkbox"/> In	15. Food from approved source										
<input checked="" type="checkbox"/> In	<input type="checkbox"/> N/A	<input type="checkbox"/> N/O	16. Shell stock tags, 17. Gulf Oyster regs								
<input checked="" type="checkbox"/> In	<input type="checkbox"/> N/A	<input type="checkbox"/> N/O	18. Compliance with HACCP plan								<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	<input type="checkbox"/> N/A	<input type="checkbox"/> N/O	19. Advisory for raw/undercooked food								
<input checked="" type="checkbox"/> In	<input type="checkbox"/> N/A	<input type="checkbox"/> N/O	20. Health care/ School prohibited food								
<input checked="" type="checkbox"/> In	21. Hot & cold water. Temp: 120 °F										
<input checked="" type="checkbox"/> In	22. Wastewater properly disposed										<input checked="" type="checkbox"/> X
<input checked="" type="checkbox"/> In	23. No rodents, insects, birds, animals										
	24. Person in charge present and performs duties										
	25. Personal cleanliness and hair restraints										
	26. Approved thawing methods used										
	27. Food separated and protected										<input checked="" type="checkbox"/> X
	28. Washing fruits and vegetables										
	29. Toxic substances properly identified, stored and used										
	30. Food storage, 31. Self service, 32. Labeled										
	33. Nonfood contact surfaces clean										
	34. Warewashing facilities maintained, test strips										
	35. Equipment, utensils, approved, clean good repair										<input checked="" type="checkbox"/> X
	36. Equipment, utensils and linens, storage and use										<input checked="" type="checkbox"/> X
	37. Vending Machines										
	38. Adequate ventilation and lighting										
	39. Thermometers provided and accurate										
	40. Wiping cloths properly used and stored										
	41. Plumbing, proper backflow prevention										
	42. Garbage properly disposed; facilities maintained										<input checked="" type="checkbox"/> X
	43. Toilet facilities supplied, properly constructed, clean										
	44. Premises clean, vermin proof; personal items separate										
	45. Floors, walls and ceilings maintained and clean										<input checked="" type="checkbox"/> X
	46. No unapproved living or sleeping quarters										
	47. Signs posted; Permit & inspection report available										
	48. Plan Review Required										

No PHF []					
°F	Food	Location	°F	Food	Location
167	CHICKEN STRIPS	HEAT LAMPS			
41	RAW CHICKEN	SMALL CARRIER FRIDGE			
38	RAW CHICKEN	WALK-IN FRIDGE			
41	(UN-OPEN) MILK	REACH-IN FRIDGE			

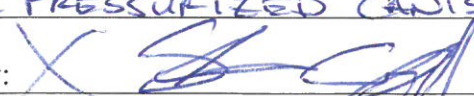
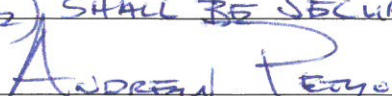
Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD ~~BELOW~~ BELOW READY TO EAT FOODS OR ON ANOTHER SHELF. A OBSERVED RAW CHICKEN ABOVE RANCH IN WALK-IN

(35) RE-ATTACH/SEAL 3-COMPARTMENT SINK TO THE WALL.

(36) ALL PRESSURIZED CANISTERS (CO₂) SHALL BE SECURED TO →

Received By:  REHS: 

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

36 AN IMMOBILE SURFACE (I.E. CHAIN, BUNGEE, ETC.)

42 MAINTAIN DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.

45 CLEAN/SANITIZE/DEGREASE THE WALLS & FLOORS IN THE COOKING AREA. ALL WERE GREASY/DIRTY

Received By: <u>X</u> <u>[Signature]</u>	REHS: <u>Andrew Petyo</u>
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