

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>SANI-FOOD MARKET</u>		Inspection Date: <u>7/28/15</u>	
Address: <u>SIT S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>8/28/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>WILLARD WOOD</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>DENISE PARRIS</u>		Certificate Expiration Date: <u>12/31/19</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</u> (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		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O					X		28. Washing fruits and vegetables		
In							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X		30. Food storage, 31. Self service, 32. Labeled		X
In	N/A								33. Nonfood contact surfaces clean		X
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		X
In	N/A	N/O					X		39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
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		
In							X		45. Floors, walls and ceilings maintained and clean		X
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
39	TURKEY	REACH-IN DELI	39	STRAWBERRY CREAM CAKE	DISPLAY FRIDGE BAKERY
38	TUNA SALAD	DISPLAY CASE DELI	33	RAW SHELL EGGS	WALK-IN FRIDGE
41	SPROUTS	ATOP SANDWICH BAR	40	SAUSAGE	REACH-IN DISPLAY
39	COTTAGE CHEESE	ATOP SALAD PREP COOLER	40	RAW CHICKEN	REACH-IN DISPLAY
110	FRIED CHICKEN	HOT HOLDING DISPLAY CASE	38	BEEF	WALK-IN BUTCHER SHOP
52	TRI-TIP	GRAB & GO DINNER REACH-IN FRIDGE	28	SALMON (RAW)	BUTCHER SHOP DISPLAY
41	DILL DIP	REACH-IN BUTCHER/DELI	38	EGGS	PRODUCE WALK-IN FRIDGE
43	GARLIC SPREAD	DAIRY REACH-IN	39	MILK	DAIRY WALK-IN FRIDGE
51	BEAN SPROUTS	PRODUCE DISPLAY	67	CUT WATERMELON	PRODUCE DISPLAY

****CRITICAL VIOLATIONS****

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/BELOW

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PARRIS</u>
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Continuation Sheet
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Comments: ** CRITICAL VIOLATIONS (CONT) **

7 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP AROUND THE FACILITY:

- 1) FRIED CHICKEN @ 110°F ⇒ OPERATOR DISPOSED OF APPROX. 2 CHICKENS
- 2) CHICKEN STRIPS @ 109°F ⇒ " " " " 1.5 lbs
- 3) FRENCH FRIES @ 109°F ⇒ " " " " 2 lbs
- 4) 51 PACKAGES OF GRAB N GO DINNERS (TRI-TIP) @ 52°F ⇒ OPERATOR DISPOSED OF ALL MEALS
- 5) BEAN SPROUTS / ALFALFA SPROUTS @ 31°F ⇒ OPERATOR DISPOSED OF APPROX 7 lbs
- 6) CUT WATERMELON @ 67°F ⇒ OPERATOR DISPOSED OF 1.5 MELONS

** MOST REFRIGERATION NEEDS TO BE REPAIRED / REPLACED SO THAT IT HOLDS < 41°F **

OTHER VIOLATIONS
[DELI]

5 ALL EMPLOYEE WHEN CHANGING / DONNING GLOVES MUST WASH THEIR HANDS W/ SOAP & WATER.

19 IF TONGS ARE TO BE STORED HANGING FROM CUTTING BOARDS THEN ALL SURFACES NEED TO BE CLEANED / SANITIZED REGULARLY. IT WAS DIRTY GREASY WHERE TONGS HUNG.

21 PROVIDE WARM WATER OF AT LEAST 100°F AT DELI HAND SINK.

23 KEEP FACILITY FREE OF ALL INSECTS / PESTS / VERMIN. AT ALL TIMES. OBSERVED MANY FLIES ALIVE & DEAD IN DELI AREA

33 CLEAN & SANITIZE ALL THE DELI SHELVING. A LOT WAS DIRTY OR COVERED IN OLD FOOD.

35 REPLACE ALL NON-COMMERCIAL APPLIANCES W/ COMMERCIAL

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OTHER VIOLATIONS (CONT.)

DELI

35 GRADE, NSF & HEALTH DEPT APPROVED APPLIANCES. (RICE COOKER, AROMA ~~COOKER~~, SHARP CAROUSEL U-WAVE, WHITE PANASONIC U-WAVE (BAKERY))

35 CLEAN & SANITIZE BEHIND IN-BETWEEN LONG PREP TABLES. THESE WERE PRETTY FILTHY DIRTY.

BAKERY

35 CLEAN/SANITIZE APPLIANCE HANDLES & AREAS WHERE HANDS COMMONLY TOUCH.

30 STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. OBSERVED BUCKETS ON WALK-IN FLOOR.

38 CLEAN/SANITIZE THE LIGHTS/CEILING NEAR H.V.A.C. ON CEILING, IT IS VERY DIRTY/DUSTY.

45 CLEAN/SANITIZE & REPAIR VINYL COVING ON WALLS AT BAKERY. ALL IS FILTHY & SOME COMING OFF OF WALLS.

MEAT/BUTCHER SHOP

21 PROVIDE HOT WATER OF AT LEAST 120°F AT THE 2-COMP. SINK IN BUTCHER SHOP.

PRODUCE/DAIRY

6 PROVIDE HAND/PAPER TOWELS AT THE PRODUCE HAND SINK AT THE PREP AREA. HAND SINK LACKED PAPER TOWELS

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