FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of _______

			Phone	(330)	934-	0102	FAX ()	30) 934-0103				
Name of Facility/ DBA: Inspection Date:											•	
BURGER KING									8/15/14			
A d d									Reinspection Date (on or after):			
Owner/Permitee: Phone No.:									NEXT INSPECTION (Reinspections are subject to fees)			
Owner/Permitee: Phone No.:									Inspection Time:	Permit E		
1000 Comments					934-7902			907	1:00			
Certified Food Handler:								Certificate Expiration Date: 15/24/2018 (Certificate expires five years after it is issued)				
KOXANNE ARGUETA (Certificate expires five ve										after it is iss	ued)	- 1
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)												
Applicable Law (CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning wi	th secti	ion 11	3700, Ca	alifornia	Health and Safety Code (See reverse side of sheet for sum	mary)		
In = In co	omplia	nce N	/A = Not Applicable $N/O = Not Obs$	erved	Λ	√ai = M	lajor vic	lation Out = Items	not in compliance COS	= Correcte	d On Site	
			Critical Risk Factors for Disease	Ma		Out	COS	dation out hems	not in compnance COS	- Correcte	Out	COS.
Tin			. Demonstration of knowledge					24. Person in charge present and performs duties				
In (N/O	Communicable disease restrictions Discharge of eyes, nose, mouth						Personal cleanliness and hair restraints Approved thawing methods used				
	N/O)	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected				
	N/O	5. Hands clean & properly washed, glove use						28. Washing fruits a	Washing fruits and vegetables			
In N/A	N//0	6. Handwashing facilities available							Toxic substances properly identified, stored and used			
In N/A	N/O		7. Proper hot and cold food holding temps 8. Time as a public health control, records					 Food storage, 31 Nonfood contact 	31. Self service, 32. Labeled			
	N/O	9. Prop	9. Proper cooling methods						cilities maintained, test strips			
	N/O		per cooking time and temps					35. Equipment, utens	ensils, approved, clean good repair			
	N/O		eating temperature for hot holding						utensils and linens, storage and use			
In N/A	IN/O	and the second	d safe and unadulterated	7 (78)		-		 Vending Machin Adequate ventila 				
	N/O	Supplied States and District Committee	14. Food contact surfaces clean and sanitized						provided and accurate			
In			15. Food from approved source						operly used and stored			
	N/O N/O		16. Shell stock tags, 17. Gulf Oyster regs						r backflow prevention	X		
The state of the s	N/O	18. Compliance with HACCP plan 19. Advisory for raw/undercooked food							rly disposed; facilities maintained s supplied, properly constructed, clean			
In N/A		20. Heal	th care/ School prohibited food						clean, vermin proof; personal items separate			
In	21. Hot & cold water. Temp: \ZC+ °F		342					ceilings maintained and clea		X		
In In	Wastewater properly disposed No rodents, insects, birds, animals				×			napproved living or sleeping quarters				
III 23. No fod		23. NO 1	odents, fiscets, birds, arminais	418				47. Signs posted; Per 48. Plan Review Req	Signs posted; Permit & inspection report available			
					0045		1	10.11				
No PHF []											
	Food		Location			°F		Food Location		tion		
157 CHIC	ST CHICKEN		WARMING DRAWER			39	Mick		WALK-IN FRIDGE			
159 HAM	59 HAMBURGER		WARHING DRAWER			36	Bu	BLUE CHEESE ATOP SALAD PREF			Cour	石户
41 STRA	41 STRAWBERRY SMOOTHIE		BEION DESERT PRE-	9								
			SMALL FRONT FRIDG	E								
Comments	ce	TICA	L VIOLATIONS				1	*				
OTHER VIOLATIONS:												
23) KEEP FACILITY FREE OF ALL INSECTS, FEST VERMIN AT ALL TIMES.												
OBSERVED A FEW DEAD ROACHES AROUND FACILITY.												
35) REPAIR BROKEN BENT GREASE BAFFLES ABOVE FLAME BROKER												
AZ) REP	AIR	-4	CLEAN PLUMBIN	9	DI	IL	HE	FLOOR 7	DRAIN IN	THE	GAR	BAGE
DUMPST	ER	AR	EA SO THAT A	H E	Ε	NA	TE	R CAN D	RAIN.	-	1	>
Received B	y: 2	DOV	une Inegut	X		RE	EHS:	AMOREN	N Peryo	ser encountry services.		

OFFICIAL INSPECTION REPORT

Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility/ DBA:	Inspection Date:									
Address:	8/15/14									
Audicos.	P 5									
Owner/Permitee:										
	•									
Comments:										
Comments: OTHER VIOLATIONS: (CONT.)										
45) REPAIR ALL HOLES, CRACKS, CREVICES										
FLEORS & CEILING AROUND THE ENTIRE FACILITY.										
45 REPAIR ALL THE F.RP THAT IS COMING	OFF OF THE									
WALLS AROUND THE FACILITY										
The the tree to the tree tree to the tree tree to the tree tree to the tree tree tree tree tree tree tree										
Received By: Manne REHS: Anges	1 A tomo									