

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>HAMILTON UNION ELEMENTARY</u>		Inspection Date: <u>11/15/22</u>
Address: <u>277 CAPAY AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>HAMILTON UNIFIED SCHOOL</u>	Phone No.:	Inspection Time: <u>11:00</u>
Certified Food Handler: <u>MAR.</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u> </u> <small>(Certificate expires five years after it is issued)</small>
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	N/A	N/O	Critical Risk Factors for Disease	Maj	Out	COS	24. Person in charge present and performs duties	Out	COS
In			1. Demonstration of knowledge		X		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	X	
In	N/A		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 reserve of food				37. Vending Machines		
In			13. Food safe and unadulterated				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, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: <u>108</u> °F		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		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
34	RANCH	6-DOOR TRAILSON			
33	RAW EGG	WALK-IN			
153	MEXICAN LASAGNA	METRO HOT HOLDING CABINET			

Comments:

CORRECT THE FOLLOWING:

- 1) OBTAIN THE FOOD SAFETY MANAGER CERT. WITHIN 60 DAYS, THE CURRENT CERT. IS EXPIRED.
- 2) SUPPLY HOT WATER OF AT LEAST 120°F AT THE 3-COMP. SINK AT ALL TIMES. REPAIR/ADJUST WATER HEATERS.
- 23) KEEP THE FACILITY FREE OF INSECTS, RODENTS & ANIMALS AT ALL TIMES. NOBSEVED A FEW FLIES.
- 30) STORE ALL FOOD AT LEAST 6 INCHES OFF THE FLOOR. OBSERVED BOXES ON FLOOR IN WALK-IN.

Received By: [Signature]

REHS: ANDREW [Signature]