

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <i>Dollar Tree</i>		Inspection Date: <i>2/10/23</i>	
Address: <i>460 N. Humboldt Street Willows,</i>		Reinspection Date (on or after): <i>NEXT INSPECTION</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>D.T Retail Properties</i>	Phone No.:	Inspection Time: <i>10:10 am</i>	Permit Exp. Date: <i>4/30/23</i>
Certified Food Handler: <i>N/A</i>		Certificate Expiration Date: <i>N/A</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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		
Critical Risk Factors for Disease						Maj	Out	COS			Out	COS
In		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		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			<i>Wxy</i>	
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 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			X	
In	N/A		20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate				
In		21. Hot & cold water. Temp: <i>100</i> °F						45. Floors, walls and ceilings maintained and clean			X	
In		22. Wastewater properly disposed						46. No unapproved living or sleeping quarters				
In		23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available				
								48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
	<i>39 hot dog</i>	<i>reach-in fridge</i>			

Comments:

43) Provide filled wall mounted soap dispensers. / Stanel above soap bottle was observed at the hand wash sink in the restroom.

45) Clean the floor sink in front of reach-in fridge. / The floor sink was observed to have grey discoloration and debris build-up.

Received By: *Abelita Phan* REHS: *Jay Bhakta*