

# 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: <b>Burger King</b>		Inspection Date: <b>3/6/2023</b>	
Address: <b>455 N. Humboldt Willows CA 95963</b>		Reinspection Date (on or after): <del>next inspection</del> <b>3/20/23</b> <small>(reinspections are subject to fees)</small>	
Owner/Permitee: <b>Amir Sahedalzamany</b>	Phone No.:	Inspection Time: <b>2:15 pm</b>	Permit Exp. Date:
Certified Food Handler: <del>Delfina Gonzalez</del> <b>Emma Larson-Sapi gao</b>		Certificate Expiration Date: <b>4/8/27</b> <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 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				
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								28. Washing fruits and vegetables			
In									29. Toxic substances properly identified, stored and used			
In	N/A	N/O				X		X	30. Food storage, 31. Self service, 32. Labeled			
In	N/A	N/O					X		33. Nonfood contact surfaces clean			
In	N/A	N/O							34. Warewashing facilities maintained, test strips			
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O							36. Equipment, utensils and linens, storage and use			
In	N/A	N/O							37. Vending Machines			
In	N/A	N/O							38. Adequate ventilation and lighting		X	
In	N/A	N/O							39. Thermometers provided and accurate			
In	N/A	N/O							40. Wiping cloths properly used and stored			
In	N/A	N/O							41. Plumbing, proper backflow prevention		X	
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	N/O							44. Premises clean, vermin proof; personal items separate		X	
In									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
139	Beef Patty	Hot hold tray	116	fish patty	hot hold tray
137	Small beef Patty	Hot hold tray	39	Ham	Inside walk-in Fridge
117	chicken Patty	Hot hold tray	38	Milk	Small under counter fridge
120	chicken nugget	hot hold tray			

Comments:  
 22) & 43) The flooring of the facility shall be repaired or re-designed so that any waste water drains to floor sinks/drains or in a manner that doesn't cause ponding. / Various places in facility, near drive thru window and three compartment sink, stagnant pooling water was observed. - Repeat

35+45) The freezer's ceiling was observed to be sagging and the freezer floor has food (ice) debris. / Repair or replace the sagging freezer ceiling and clean the food debris from the floor and maintain. - Repeat

Received By: **Emma Larson Sapi gao** REHS: **Jay Bhakta**

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility / DBA: <b>Burger King</b>	Inspection Date: <b>3/6/23</b>
Address: <b>Page 2</b>	
Owner/Permittee: <b>Page 2</b>	

Comments:

- 35) Ice machine noted to be in disrepair. / Repair or replace equipment.
- 35) Repair walk-in freezer door, the latching mechanism is no longer working. / The latching mechanism observed to be in disrepair on walk-in cooler.

Critical violation

- 7.) The chicken pattys (117), chicken nugget (120), and fish patty (116) noted to be out of temperature. Reheat all hot held items to 165°F and maintain at 135°F or higher. / Operator voluntarily discarded food items.
  - 8) Record keeping for all produce using time as a public health control noted to be lacking the date. / Provide the date and time on all produce when using time as a public health control.
  - 38) The mechanical ventilation system (hood) baffles observed to have heavy grease/oil buildup up. / Clean the baffles and maintain. Provide cleaning schedules
  - 45.) Repair / Replace the following:
    - \* All coving that is chipped, broken, cracked or otherwise coming off the wall
    - \* The seperated stainless steel flooring in the Bun Storage room
  - 44) The floor under the fryer, oil extractor, restroom observed to have heavy grease/grime buildup. / Clean and maintain.
- A complaint recieved on 3/3/23 noting water pooling and broken ice machine was noted to be true.

Received By: <b>Emma Larsen Sapigaw</b>	REHS: <b>Jay Bhakta</b>
---	-------------------------