

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: Boards Galore Deli & More		Inspection Date: 4/11/23	
Address: 161 N. Butte St. Willows		Reinspection Date (on or after): next inspection 4/25/23 <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: Ernie & Ashley Ceccon	Phone No.:	Inspection Time: 10:45 AM	Permit Exp. Date: 7/31/23
Certified Food Handler: Betsy Olney		Certificate Expiration Date: 5/16/26 <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			30. Food storage 31. Self service, 32. Labeled							
In	N/A												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 <u>good repair</u>		X					
In	N/A	N/O											36. Equipment, utensils and linens, storage and use		X					
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
In	N/A	N/O											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			X				
In	N/A	N/O											44. Premises clean, vermin proof; personal items separate							
In													45. Floors, walls and ceilings maintained and clean							
In													46. No unapproved living or sleeping quarters							
In													47. Signs posted; Permit & inspection report available							
In													48. Plan Review Required							

No PHF []					
°F	Food	Location	°F	Food	Location
136 -170	Soups	Soup warmer	42	Tomatoes	2 DOOR SANDWICH TOP refrigeration unit
39	cheese	2-DOOR FRIDGE	47	turkey	" "
13	Bread	2-DOOR FREEZER	47	ham	" "
49	Packaged meat	2DOOR DELI Display fridge	48	ham	" "

Comments: Critical Violations

1) Hold all potentially hazardous food (PHF) at/below 41°F or at/above 135°F at all times. Temps noted at 2-DOOR deli display fridge were 49°F (packaged meat). Temps noted at 2 door sandwich top refrigeration unit were 47-48 (ham), 47 (turkey), and 42°F (tomatoes).

Received By: <u><i>ACW</i></u>	REHS: <u><i>Joy Bhakta</i></u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

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Comments:

35) Deli display case observed to have high ambient temperature (51°F), the thermometer indicates (49°F). The equipment is noted to be in disrepair. / Repair or replace equipment.

36) The two-door fridge in back of facility observed to have inadequate storage space. The cheese was observed to be blocking air flow.

43) The employee restroom lacked filled & functioning wall mounted soap dispenser. / Provide filled soap dispenser.

Next inspection 4/25/23

Received By: 	REHS: Jay Bhakta
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