

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>DOUBLE EE MARKET</u>		Inspection Date: <u>4/26/22</u>	
Address: <u>575 SACRAMENTO ST., HAMILTON CITY</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>GURWEK SINGH S</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- EXPIRED -</u>		Certificate Expiration Date: <u> </u> <small>(Certificate expires five years after it is issued)</small>	
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:			
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	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		X	
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		X	
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	N/A	N/O	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>120°F</u>								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								47. Signs posted; Permit & inspection report available			
									48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
	<u>165 BURRITO</u>	<u>HOT HOLD CABINET</u>			
	<u>41 MILK</u>	<u>REACH-IN</u>			

Comments: CORRECT THE FOLLOWING:

(1) OBTAIN FOOD SAFETY MANAGER CERT. . FOOD CERT EXPIRES COMPLIANCE DATE ⇒ 6/26/22.

(35) CLEAN & SANITIZE THE CONDIMENT CONTAINER.

(35) CLEAN & SANITIZE AROUND THE FRYER AREA.

(35) SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE.

(35) REPLACE NON-COMMERCIAL MICROWAVE WITH COMMERCIAL MICROWAVE. PANASONIC S.S.

Received By: [Signature] REHS: ANDREW TAYO