FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of Z

| | | | Phone (: | 530) 934 | -6102 | FAX (53 | 0) 934-6103 | | | | | |
|--|---|---|--|------------------------|---------|---|---|---------------------------|-----------------|-----|-----|--|
| Name of Facility/ DBA: Inspection Date: | | | | | | | | | | | | |
| HRTOIC MARKET | | | | | | | | 7/29/21 | | | | |
| Address: Reinspection Date (on or after): NEVAT IN SPECIA (Reinspections are subject to fees) | | | | | | | | | | TOR | | |
| Owner/ | Permitee: | 10 | 31.) | Ph | one No. | : | | Inspection Time: | Permit Ex | | | |
| 1 | VICTOR | ar 1 | MASTERS | | | 4:00 | | | | | | |
| Certifie | ed Hood Handle | | | | | Certificate expires five years after it is issued) | | | | | | |
| Service | VICTOR | | Other: | years after it is issi | ied) | | | | | | | |
| Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law ALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary) | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| I | n = In complian | | A = Not Applicable $N/O = Not Obset$ | | | lajor vio | lation Out = Item | s not in compliance | COS = Corrected | - | | |
| (6.) | | | ritical Risk Factors for Disease onstration of knowledge | Maj | Out | COS | 24 Person in chora | e present and performs | duties | Out | COS | |
| (In) | | | municable disease restrictions | - | | | | iness and hair restraints | | | | |
| În | N/O) | | narge of eyes, nose, mouth | | | | 26. Approved thaw | | | | | |
| In | (N/Q | | g, tasting, drinking, tobacco use | | | | 27. Food separated | | | × | | |
| Tin D | N/O | | s clean & properly washed, glove use | | | | 28. Washing fruits | | | | | |
| În | | | washing facilities available | | | | | es properly identified, s | tored and used | | | |
| In | N/A N/O | | er hot and cold food holding temps | | 4 | | | 1. Self service, 32. Lab | | | | |
| In (| N/A | _ | as a public health control, records | | | | 33. Nonfood contac | | | | | |
| - | N/A N/O | | er cooling methods | | | | | acilities maintained, tes | t strips | | | |
| | N/A N/O | | er cooking time and temps | | | | 35. Equipment, ute | nsils, approved, clean g | ood repair | | | |
| (PD) | N/A N/O | | eating temperature for hot holding | | | | | nsils and linens, storage | | | | |
| and | N/A N/O | | rned and reservice of food | | | | | 37. Vending Machines | | | | |
| In | | 13. Food | l safe and unadulterated | | | | 38. Adequate venti | ation and lighting | | | | |
| | N/A N/O | 14. Food | contact surfaces clean and sanitized | | × | | 39. Thermometers | provided and accurate | | | | |
| In | ~ | 15. Food | from approved source | | .00. | | 40. Wiping cloths | roperly used and stored | i | | | |
| In (| N/A N/O | 16. Shel | stock tags, 17. Gulf Oyster regs | | | | 41. Plumbing, prop | er backflow prevention | | | | |
| In 2 | N/O | | pliance with HACCP plan | | | | 42. Garbage proper | ly disposed; facilities n | naintained | | | |
| In / | N/O 19. Advisory for raw/undercooked food | | | | | 43. Toilet facilities supplied, properly constructed, clean | | | | | | |
| In WA | | 20. Health care/ School prohibited food | | | | | 44. Premises clean, vermin proof; personal items separate | | | | | |
| In | | | & cold water. Temp: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ | | X | | | d ceilings maintained a | | | | |
| (B) | | | tewater 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 | | | | | |
| NI DI | ODE [] | | | | | | | | | | | |
| No Pl | Food | l | Location | | °F | | Food Location | | | | | |
| | Day | | SINGLE DOOR | | | | | | | | | |
| 32 | EGGS | | TRUE FRIDGE | | | | | | | | | |
| 43 | ROAST | | | 1 ER | | | | | | | | |
| -() | BEEF | | NIOT TREE COO | 001 | | | | | | | | |
| | | | | | - | | | | | | | |
| | | | | | | | | | | | | |
| Comments: | | | | | | | | | | | | |
| COFFEET I HE TOLLOWING! | | | | | | | | | | | | |
| PHOW ALL POTENTIALLY HAZARDONS FOOD AT BELOW 410F | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| OR AT ABOVE 136 F AT ALL TIMES. MEASURED SANDWICH | | | | | | | | | | | | |
| PREP COOLER OUT OF TEMP. (ROAST BEEF & 43°F), NOPERATO | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| 13 | ADJ | IST | TEMP OF COO | LE | 121 | AND | REPU | the THE | ERMOM | 2/8 | IR. | |
| 14) | Cital | tno f | SANTIEET | HE | H | SEA | + SLICE | RTHOR | oug Hc | 4 | | |
| AC | | | TORREVENT | | | | | | - | | | |
| | | X | > / IM | 100 | | 501 | - y ill | 1 | | 1 | | |
| Received By: REHS: TREE TENDE | | | | | | | | | | | | |

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page _ \mathbb{Z} of \mathbb{Z}

| Address: OmeoPermite: Aglicable Law CALLOWS BUTCH. 1902 COON PCARCING, Bugining with recent 137%. California Buck Steply Code Comments: Com | Name of Facility/ DBA: | Inspection Date: | | | | | | | | |
|--|---|--|--|--|--|--|--|--|--|--|
| Applicable Law CALIFORNIA RETAIL ROOD COOL PCOCOND, Beginning with section 113700, Carlymona Health and Sopiety Cook Comments: (OPRICT THE FOLLOWING: (CONT.) 2) HOT WATER OF AT LEAST 170°F SHALL BE SUPPLIED AT THE 3-COMPARTMENT SINK AND 100°1° AT THE HAND WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. PERSON TO THE PLANT OR UNDER COOKED FOOD AWAY FROM PERSON TO THE FOODS WHE LETTING CHEESE ETC. DESERVED PAW UNDER COOKED POACT BEEF AROUTE CHEESES IN TREE COOKER. | Address: | 7/29/21 | | | | | | | | |
| Applicable Law CALIFORNIA RETAIL FOOD COOL PCOLOGING Supermony with accord 13790. Carifornia Fresh and Supery Cook Comments: (GRECT THE FOLLOWING: (CONT.) 2) HOT WATER OF AT LEAST 170°F SHALL BE SUPPLIED AT THE 3- COMPARTMENT SINK AND 100° FAT THE HAND WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. PERSON TO THE PLAN OR UNDER COOKED FOOD AWAY FROM PERSON TO THE FOODS WERE LETTICE CHEESE ETC. DESERVED PAW UNDER COOKED FOODS CHEESES IN TREE COOKED FOODS CHEESES IN TREE COOKED | | | | | | | | | | |
| Comments: () CORRECT THE FOLLOWING: (CONT.) 2) HOT WATER OF AT LEAST 170°F SHALL BE SUPPLIED AT THE 3-(OMPARTMENT SINK AND 100°F AT THE HAND WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. REPEAT VIOLATION 27 STORE ALL TAW OR UNDER COOKED FOOD AWAY FROM REMANDY TO SAT FOODS LIKE LETTLE CHESSE, ETC. OBSERVED TRANSUMDER COOKED POAST REST ABOUT CHEESES IN TREP COOLER. | Owner/Permitee: | | | | | | | | | |
| DESCRIPTION OF AT LEAST 120° SHALL BE SUPPLIED AT THE 3-CONFACTMENT SINK AND 100° AT THE HAND WASH SINK. REPAIR OF FIX HOT WATER SYSTEM. PERSON TO SAT FOODS LIKE LETTICE CHESSE, ETC. DESCRIPT PLAN UNDERLOOKED FOOD AWAY FROM CHESSES IN PREP COOLER. | Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code | | | | | | | | | |
| 2) HOT WATER OF AT LEAST 120°F SHALL BE SUPPLIED AT THE 3-COMPARTMENT SINK AND 100°1° AT THE HAND WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. REPEAT VIOLATION! 27) STORE ALL PAW OR UNDER COOKED FOOD AWAY FROM REMON TO GAT FOODS LIKE LETTUCE CHEESE STK. DESERVED PAW UNDER COOKED POAST BEEF ABOVE CHEESES IN FREE COOKER. | Comments: | . 1 | | | | | | | | |
| AT THE 3-COMPARTMENT SINK AND 100° FAT THE HAND WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. REPEAT VIOLATION! 27) STORE ALL PAW OR UNDER COOKED TOOD AWAY FROM ENDING TO GAT FOODS LIKE LETTUCE CHEESE STK. DISSENTED PAW UNDER COOKED POAST BEEF ABOVE CHEESES IN FREE COOKED TO AST BEEF ABOVE | GREECT THE FOLLOWING: (CONTI) | | | | | | | | | |
| WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. REPEAT VIOLATION! 27) STORE ALL PAW OR UNDERCOOKED FOOD AWAY FROM EVENDY TO GAT FOODS LIKE LETTUCE CHESSE, STK. DESCRIPTOR PAW UNDERCOOKED POAST RESE ABOVE CHESSES IN TREP COOLER. | | | | | | | | | | |
| PEPEAT VIOLATION! (27) STORE ALL THAN OR UNDER COOKED FOOD AWAY FROM PRINCY TO GAT FOODS LIKE LETTUCE, CHEESE STK. DESCRIPTO PLAN INDER COOKED POAST BEEF AROUT. CHEESES IN PREP COOLER. | | | | | | | | | | |
| ETHOUGH ALL THUNDER COOKED FOOD AWAY FROM ETHOUGH TO SAT FOODS LIKE LETTILE CHESTE STR. DESCRIPTO PAW UNDER COOKED POAST BITE ABOVE CHESSES IN TREE COOKED POAST BITE ABOVE TO DAY | WASH SINK, REPAIR OF FIX HOT WATER SYSTEM. | | | | | | | | | |
| CHEESES IN FREE COOKED POAST BEEF ABOVE CHEESES IN FREE COOKED TO AST BEEF ABOVE CHEESES IN FREE COOKED TO AST BEEF ABOVE AD DIAM | | | | | | | | | | |
| DESCRIPTION PROPERCIONAL AROUTE ABOUTE CHEESES IN PREPLODER. | (27) STORE ALL TRAW OR UNDER COOKED FOOD AWAY FROM | | | | | | | | | |
| CHEESES IN FREE COOLER. | | | | | | | | | | |
| | OBSERVED PAW UNDERLOOKED POAST BEEF ABOUT | | | | | | | | | |
| Received By: Relies: Andrew Program | CHEESES IN FREP COOLER. | | | | | | | | | |
| Received By: REHS: Andrew Program | | | | | | | | | | |
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| Received By: REHS: Avorson Program | | | | | | | | | | |
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| Received By: REHS: ANDREW Programmer | | | | | | | | | | |
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| Received By REHS: ANDERW Lange | 1 | | | | | | | | | |
| | Received By: REHS: ANDLE | w Varyo | | | | | | | | |