

**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: <u>CIRCLE K</u>		Inspection Date: <u>8/11/21</u>	
Address: <u>210 W. WOOD ST., WILLOWS</u>		Reinspection Date (on or after) <u>9/11/21</u> <b>*A RE-INSPECTION FEE WILL BE ASSESSED</b> <small>(Reinspections are subject to fee) FOR NEXT INSPECTION</small>	
Owner/Permitee: <u>CIRCLE K STORES</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date: <u>8/9/20</u>
Certified Food Handler: <u>- NONE CURRENT</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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		Out	COS
In		1. Demonstration of knowledge				X	X			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	N/A	6. Handwashing facilities available								29. Toxic substances properly identified, stored and used	
In	N/A	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	9. Proper cooling methods								34. Warewashing facilities maintained, test strips	
In	N/A	10. Proper cooking time and temps								35. Equipment, utensils, approved, clean good repair	X
In	N/A	11. Reheating temperature for hot holding								36. Equipment, utensils and linens, storage and use	
In	N/A	12. Returned and reservice of food								37. Vending Machines	
In	N/A	13. Food safe and unadulterated								38. Adequate ventilation and lighting	
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs								41. Plumbing, proper backflow prevention	X
In	N/A	18. Compliance with HACCP plan								42. Garbage properly disposed; facilities maintained	X
In	N/A	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 [ ] *NO TEMPS TAKEN AT RE-INSPECTION					
°F	Food	Location	°F	Food	Location

Comments: VIOLATIONS **\*\*FACILITY TO BE CHARGED A \$92 RE-INSPECTION FEE DUE TO UN-CORRECTED VIOLATIONS.**

① THE FACILITY STILL LACKS PROOF OF HAVING A VALID FOOD SAFETY CERT (MANAGER) AFTER LAST INSPECTION COMPLIANCE DATE. OBTAIN CERT. IMMEDIATELY.

③5 CLEAN & SANITIZE THE SODA MACHINE NOZZLES DAILY. NOZZLES & SODA MACHINE WERE OBSERVED TO BE FILTHY & MOULDY.

Received By: LEFT ON DESK REHS: ANDREW PETYLO

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988  
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Page 2 of 2

Name of Facility / DBA: <u>CIRCLE K</u>	Inspection Date: <u>8/11/21</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments: VIOLATIONS (CONT.)

- 35) REMOVE & REPLACE THE PARTICLE BOARD SODA SYRUP RACK WITH A DURABLE, NON-ABSORBANT & EASILY CLEANABLE RACK. BARE WOOD ARE NEVER ALLOWED
- 35) CLEAN & SANITIZE ALL THE COLD REACH-IN COOLERS, THEY ARE ALL INCREDIBLY FILTHY.
- 41) REPAIR LEAKY CEILING IN THE LOBBY AREA.
- 42) ALL RUBBISH AND GARBAGE SHALL BE STORED IN THE APPROVED RECEPTACLES. OBSERVED LOTS OF GARBAGE & JUNK INSIDE FACILITY & OUTSIDE THE STORE. KEEP PREMISES CLEAN!

Received By: <u>LEFT ON DESK</u>	REHS: <u>ANDREW PETYO</u>
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