

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>Best Western</u>		Inspection Date: <u>9/26/23</u>	
Address: <u>475 N. Humboldt Ave</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Suresh Patel</u>	Phone No.:	Inspection Time: <u>8:20 AM</u>	Permit Exp. Date: <u>06/30/24</u>
Certified Food Handler: <u>Suresh Patel</u>		Certificate Expiration Date: <u>1/11/24</u> <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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("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		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								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 good repair	X
In	N/A	N/O								36. Equipment, utensils and linens, storage and use	
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	
In	N/A									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
39	Milk	Single door Hoshizaki refrigerator			
138	Sausage	Hot tray			
138	Scrambled eggs	Hot tray			
139	hash brown	Hot tray			

Comments:

35) The Cadeo oven was observed to have heavy food debris buildup on the interior of the oven. / Clean the interior surface and maintain cleanliness.

35) Domestic grade (Magic Chef) microwave observed in the pantry/cooking area. / Replace all non commercial appliance with NSF approved appliance.

Received By: & Nancy Plester REHS: Jay Bhakta