

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>BURGER KING</u>		Inspection Date: <u>9/27/22</u>	
Address: <u>455 N. HUMBOLDT AVE, WILLIAMS, CA</u>		Reinspection Date (on or after): <u>**FACILITY IS CLOSED**</u> <small>(reinspections are subject to fees)</small>	
Owner/Permittee: <u>AMIR SAHEBALZAMANY</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>DELFINA GONZALEZ</u>		Certificate Expiration Date: <u>11/9/24</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 <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									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		X
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		X
In						X	X		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
165	BURGER	HOT HOLDING TRAY			
160	CHICKEN PATTY	HOT HOLDING TRAY			
41	HERSHEY PIE	REACH-IN FRIDGE-DRIVE THRU			
32	HAM	WALK-IN FRIDGE			

Comments:
**THE FOOD FACILITY IS CLOSED ON THE ABOVE DATE & TIME DUE TO THE FOLLOWING CRITICAL VIOLATIONS!
CRITICAL VIOLATIONS
35) THE EXHAUST HOOD ABOVE ALL COOKING EQUIPMENT SHALL BE OPERATING CORRECTLY AND EXHAUSTING ALL HEAT & SMOKE
THE HOOD ABOVE THE CHAR BROILER WAS NOT WORKING CORRECTLY (NO BAFFLES) & SMOKE WAS FILLING KITCHEN AREA

Received By: Delphin Gomez REHS: Andrew Peryo

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

****CRITICAL VIOLATIONS****

~~32~~ ⁴¹⁺⁴⁵ CLEAN & SANITIZE THE WATER/MOLD/PLUMBING LEAKS & WALLS BEHIND THE SODA MACHINES THERE IS A LARGE BUILD-UP OF GRIME.

³⁵⁺⁴⁵ CLEAN/SANITIZE/DE-GREASE AROUND THE FRYER AREA.

⁴⁵ REPAIR THE ROOF LEAKS IMMEDIATELY. I OBSERVED WATER INTRUSION ALONG TILES IN CEILING.

OTHER VIOLATIONS

³⁵ REPAIR WALK-IN DOOR, IT IS IN BAD CONDITION.

³⁵ DE-ICE THE WALK-IN FREEZER. THE LARGE AMOUNT OF ICE HAS CREATED A DANGEROUS CONDITION.

³⁵ ALL ELECTRICAL BOXES & WIRES SHALL BE INSTALLED TO CODE AND NOT BE A SAFETY/FIRE HAZARD. I OBSERVED AN ELECTRICAL I-BOX LAYING IN 250-LAB INSECT DEVICE, CONNECTED WITH AN EXTENSION CORD & DETACHED WIRE CONDUIT.

⁴¹ REPAIR LEAKY FIXTURE ON THREE COMPARTMENT SINK.

⁴⁵ REPAIR/REPLACE ALL FLOORING & COUING IN BAD SHAPE AROUND THE FACILITY.

⁴⁵ CLEAN & SANITIZE ALL THE WALLS IN THE KITCHEN AREAS. MANY WERE FILTHY.

⁴³ ALL RESTROOMS SHALL BE PROPERLY SUPPLIED WITH HAND TOWEL, WARM WATER & FLUSHING TOILET. THE RESTROOM LACKED PAPER TOWELS.

Received By: <i>Debra J. Gandy</i>	REHS: <i>Andrew P. [Signature]</i>
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