

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>BURGER KING</u>		Inspection Date: <u>3/9/17</u>	
Address: <u>455 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>80.00 RE-INSPECTION FEE WILL BE CHARGED FOR NEXT INSPECTION</u> <u>4/9/17</u>	
Owner/Permitee: <u>AHIB SAHERALZAMANY</u>	Phone No.:	Inspection Time: <u>2:00</u>	Permit Exp. Date:
Certified Food Handler: <u>LIA VIK</u>		Certificate Expiration Date: <u>5/15/17</u> (Certificate expires five years after it is issued)	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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									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		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 [] * NO FOOD TEMPS TAKEN AT RE-INSPECTION

°F	Food	Location	°F	Food	Location

Comments:
** FACILITY STILL HAS CRITICAL VIOLATIONS THAT MUST BE CORRECTED
** CRITICAL VIOLATIONS **
(22) ALL WASTEWATER SHALL BE PROPERLY DISPOSED TO A DRAIN OR WASTEWATER RECEPTICLE. POOLED GREYWATER BELOW DRIVE THRU DRINK MACHINE WAS OBSERVED. REPAIR SOURCE OF LEAK IMMEDIATELY AND CLEAN & SANITIZE THIS AREA.
(35) MAINTAIN ALL APPLIANCES IN GOOD REPAIR. MANY APPLIANCES

Received By: Sumic REHS: Andrew Pajo

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Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

35 INCLUDING THE DRIVE-THRU SODA MACHINE IS LEAKING OR FALLING APART. (DIS-REPAIR).

45 REPAIR SEALS ON F.R.P AND CUT & SEAL F.R.P. IS COMING OFF OF THE WALLS. ADDITIONALLY, SOME F.R.P IS COMPLETELY MISSING AS IS SECTIONS OF THE COUING.

NOTE: THIS BURGER KING IS FALLING APART IN THE KITCHEN AREAS & IS IN NEED OF REPAIRS TO INFRASTRUCTURE/APPLIANCES.

** AN 80.00 RE-INSPECTION FEE WILL BE CHARGED FOR THE NEXT RE-INSPECTION FOR REPEATED VIOLATIONS OF THE HEALTH & SAFETY CODE.

Received By:

Smio

REHS:

Andrew P. Rayo