

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <b>7 LUCKY FOOD MART</b>		Inspection Date: <b>12/11/14</b>	
Address: <b>585 SIERRA AVE, HAMILTON CITY, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>HARBRECHT GAIL</b>	Phone No.:	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: <b>HARBRECHT GAIL</b>		Certificate Expiration Date: <b>5/14/15</b> <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 checked="" type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

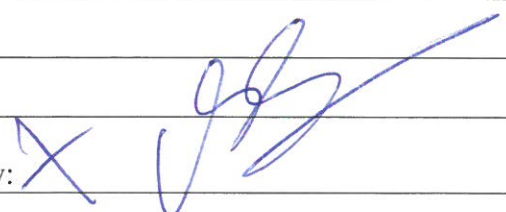
In = In compliance    N/A = Not Applicable    N/O = Not Observed    Maj = Major violation    Out = Items not in compliance    COS = Corrected On Site							
Critical Risk Factors for Disease			Maj	Out	COS	Out	COS
In		1. Demonstration of knowledge					
In		2. Communicable disease restrictions					
In	N/O	3. Discharge of eyes, nose, mouth					
In	N/O	4. Eating, tasting, drinking, tobacco use					
In	N/O	5. Hands clean & properly washed, glove use					
In		6. Handwashing facilities available					
In	N/A	N/O 7. Proper hot and cold food holding temps					
In	N/A	8. Time as a public health control, records					
In	N/A	N/O 9. Proper cooling methods					
In	N/A	N/O 10. Proper cooking time and temps					
In	N/A	N/O 11. Reheating temperature for hot holding					
In	N/A	N/O 12. Returned and reservice of food					
In		13. Food safe and unadulterated					
In	N/A	N/O 14. Food contact surfaces clean and sanitized					
In		15. Food from approved source					
In	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs					
In	N/A	N/O 18. Compliance with HACCP plan					
In	N/A	N/O 19. Advisory for raw/undercooked food					
In	N/A	20. Health care/ School prohibited food					
In		21. Hot & cold water. Temp: <b>120+ °F</b>					
In		22. Wastewater properly disposed					
In		23. No rodents, insects, birds, animals					
		24. Person in charge present and performs duties					
		25. Personal cleanliness and hair restraints					
		26. Approved thawing methods used					
		27. Food separated and protected					
		28. Washing fruits and vegetables					
		29. Toxic substances properly identified, stored and used					
		30. Food storage, 31. Self service, 32. Labeled					
		33. Nonfood contact surfaces clean					
		34. Warewashing facilities maintained, test strips					
		35. Equipment, utensils, approved, clean good repair					
		36. Equipment, utensils and linens, storage and use					
		37. Vending Machines					
		38. Adequate ventilation and lighting					
		39. Thermometers provided and accurate					
		40. Wiping cloths properly used and stored					
		41. Plumbing, proper backflow prevention					
		42. Garbage properly disposed; facilities maintained					
		43. Toilet facilities supplied, properly constructed, clean					
		44. Premises clean, vermin proof; personal items separate					
		45. Floors, walls and ceilings maintained and clean					
		46. No unapproved living or sleeping quarters					
		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:

**\* ALL VIOLATIONS CORRECTED FROM THE LAST INSPECTION REPORT**

**\* ALL APPLIANCES APPROVED FOR USE & ALL CORRECTIONS TO THE PLAN WERE MADE.**

Received By:  REHS: 