

# 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>Four Corners Market</b>		Inspection Date: <b>3/11/14</b>	
Address: <b>Hwy 162 / E. 45, Butte City, CA</b>		Reinspection Date (on or after): <b>5/11/14</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitted: <b>CRAIG STILLWELL</b>	Phone No.:	Inspection Time: <b>3:00</b>	Permit Exp. Date:
Certified Food Handler: <b>- NO CERTIFIED FOOD MANAGER / ALL OTHER EMPLOYEES NEED CERT. FOOD HANDLER</b>		Certificate Expiration Date: <b>5</b> <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 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		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		X		27. Food separated and protected		X
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps		X		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		
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		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		
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: <b>120</b> °F				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 [ ]					
°F	Food	Location	°F	Food	Location
46	HAM	DELI PREP COOLER			
45	TURKEY	PREP COOLER			

Comments:

**\*\*CRITICAL VIOLATIONS\*\***

① FOOD FACILITY MUST HAVE ATLEAST ONE FOOD SAFETY MANAGER & ALL OTHER FOOD SERVICE EMPLOYEES MUST HAVE CERT. FOOD HANDLER CARD. CORRECT VIOLATION TO AVOID RE-INSPECTION FEES. COMPLIANCE DATE → 5/11/14 (60 DAYS).

**OTHER VIOLATIONS**

④ ALL EMPLOYEES BEVERAGES IN FOOD PREP AREAS SHALL HAVE

Received By: **X Kelly Purice**      REHS: **Andrew A. Perry**



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Continuation Sheet

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Comments: OTHER VIOLATIONS

① A LID OR COVER TO PROTECT FROM CROSS CONTAMINATION.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F. MEASURED TURKEY AT 45°F AND HAM AT 46°F IN THE DELI PREP COOLER. OPERATOR ADJUSTED TEMP OF PREP COOLER TO HOLD < 41°F.

②7 STORE ALL RAW P.H.F. AWAY FROM READY TO EAT FOOD. OBSERVED HAMBURGER IN WITH COOKED HAM.

③6 STORE ICE SCOOP OUTSIDE OF THE ICE MACHINE IN A EASILY CLEANABLE BUCKET OUTSIDE OF MACHINE.

④2 KEEP OUTSIDE PREMISES CLEAN & FREE OF RUBBISH, LITTER & OLD APPLIANCES. OBSERVED BAGS OF RECYCLABLES & BOTTLES SPREAD ON GROUND & OLD UNUSED APPLIANCES.

Received By: X Kelly Pierce	REHS: Andrew A. Perryo
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