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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: NANCY'S ELK HORN FAMILY LODGE		Inspection Date: 3/25/14	
Address: 2745 & 2749 C/R 306, ELK CREEK, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SHARON GREEN	Phone No.:	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: SHARON GREEN		Certificate Expiration Date: 7/29/18 <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 <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			
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					X		30. Food storage, 31. Self service, 32. Labeled		X
In	N/A								33. Nonfood contact surfaces clean		X
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		X
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	N/A	N/O							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		X
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof, personal items separate		X
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
136	SAUSAGE GRAVY	ATOP STEAK TABLE	44	MILK	SMALL DESERT FRIDGE
39	CHEESE	ATOP P. TABLE	41	POTATO SALAD	ATOP SALAD BAR
37	STEAK	EVEREST KITCHEN FRIDGE	35	BLUE CHEESE DRESSING	WALK-IN FRIDGE
37	CREAM PIE	PIE CASE / FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F AT ALL TIMES OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MILK IN DESERT FRIDGE @ 44°F. ALL ITEMS IN FRIDGE OUT OF TEMP. OPERATOR ADJUSTED THERMOSTAT ON FRIDGE TO HOLD BELOW 41°F.

③0 STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. OBSERVED

Received By: REHS: **ANDREW A. PERCY**

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Continuation Sheet

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Name of Facility/ DBA: Nancy's Elk Horn Family Lodge	Inspection Date: 3/25/14
Address: PAGE 2	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS:

- 30) BOX OF ORANGES ON THE FLOOR IN THE WALK-IN.
- 32) LABEL ALL DRIED GOODS IN RE-USED CONTAINERS OF THEIR CONTENTS.
- 33) CLEAN & SANITIZE KNIFE MAGNETS.
- 35) REPLACE NON-COMMERCIAL APPLIANCES W/ COMMERCIAL GRADE APPLIANCES WHEN THEY FALL INTO DISREPAIR OR NO LONGER HOLD TEMP. (PANASONIC M-WAVE, WHITE GALANZ M-WAVE, BLACK DESERT FRIDGE, 3-WHITE FREEZERS)
- 35) CLEAN & SANITIZE THE BAR GUN, IT IS MOLDY.
- 35) CLEAN & SANITIZE INSIDE THE ICE MACHINE, IT IS A LITTLE MOLDY
- 36) SECURE ALL CO₂ CANISTERS TO AN IMMOBILE SURFACE.
- 36) STORE ICE SCOOPS IN A EASILY CLEANABLE, NON-ABSORBENT CONTAINER & NOT ON THE ICE MACHINE DIRECTLY.
- 42) KEEP GARBAGE DUMPSTER LIDS CLOSED AT ALL TIMES.
- 44) REMOVE OR FIX ALL OLD UN-USED OR BROKEN EQUIPMENT APPLIANCES. OLD ICE MACHINE / FRIDGE BACK ROOM.
- 44) RELOCATE TOOLS / CHEMICALS AWAY FROM ANY FOOD / UTENSILS OBSERVED TOOLS + CHEMS ON SHELF WITH UTENSILS IN ROOM BEHIND KITCHEN.

Received By:

REHS: