

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: BEST WESTERN WILLOWS INN		Inspection Date: 4/16/15	
Address: 475 N. HUMBOLDT AVE, WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SURESH PATEL	Phone No.:	Inspection Time: 8:00	Permit Exp. Date:
Certified Food Handler: MGR SURESH PATEL		Certificate Expiration Date: 2/28/17 <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		1. Demonstration of knowledge				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				27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps	X	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	X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting	X	
In	N/A	14. Food contact surfaces clean and sanitized	X	X		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		
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: 120 °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
68	HARD BOILED EGG	ATOP WARMER BUFFET LINE			

Comments:

**** CRITICAL VIOLATIONS ****

Ⓡ7 HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED HARD BOILED EGGS AT 68°F ATOP BUFFET LINE. A OPERATOR DISPOSED OF 8 EGGS

Ⓡ14 ALL UTENSILS SHALL BE PROPERLY CLEANED AND SANITIZED AND PROTECTED FROM CROSS CONTAMINATION. OBSERVED MOP SINK BEING USED TO WASH UTENSILS. ONLY USE 3-COMPARTMENT

Received By: REHS: **ANDREW PIETRO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

~~** CRITICAL VIOLATIONS (CONT.) **~~

14 SINK FOR UTENSIL WASHING.

OTHER VIOLATIONS

6 HANDWASH SINK SHALL BE UN-BLOCKED & AVAILABLE TO WASH HANDS AT ALL TIMES. OBSERVED HAND SINK BLOCKED IN BY TRASH CAN & OTHER EQUIPMENT.

35 ALL WOOD SHELVING IN THE PANTRY SHALL BE RE-FINISHED SO THAT IT IS EASILY CLEANABLE, NON-ABSORBANT & DURABLE. BARE WOOD IS NOT ALLOWED.

38 PROVIDE BETTER VENTILATION IN THE PANTRY ROOM.

Received By:

REHS:

ANDREW PETYO