

**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>NANCY'S ELK HORN FAMILY LODGE</b>		Inspection Date: <b>5/30/13</b>	
Address: <b>2745 &amp; 2749 C/R 306, ELK CREEK, CA</b>		Reinspection Date (on or after): <b>NEXT ROUTINE</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>SHARON GREEN</b>	Phone No.:	Inspection Time: <b>10:00</b>	Permit Exp. Date:
Certified Food Handler: <b>- NONE CURRENT</b>		Certificate Expiration Date: <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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode")</b> , 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									X	X				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		X				
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		X				
In	N/A	N/O												37. Vending Machines						
In														38. Adequate ventilation and lighting						
In	N/A	N/O								X				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	N/A													45. Floors, walls and ceilings maintained and clean		X				
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
38	CANTELOUPE	ATOP PREP COOLER	41	MILK (OPEN)	SMALL BLACK DESERT FRIDGE
38	HAMBURGER	INSIDE PREP COOLER	38	CREAM PIE	PIE FRIDGE
136	BBQ BEEF	ATOP STEAM TABLE	40	POTATO SALAD	ATOP SALAD BAR
39	EGGS (RAW)	2-DOOR EVERETT KITCHEN	37	MELONS	WALK-IN FRIDGE

Comments: **\*\* CRITICAL VIOLATION(S) \*\***

**① FOOD FACILITY MUST MAINTAIN CERTIFICATION FOR BOTH FOOD HANDLERS & MANAGERS. THE RESTAURANT STILL LACKS CERTS. OBTAIN CERTIFICATIONS WITHIN 60 DAYS TO AVOID RE-INSPECTION FEES. COMPLIANCE DATE ⇒ 7/30/13.**

OTHER VIOLATIONS

**①4 MAINTAIN MECHANICAL DISHWASHER SO THAT IT DISPENSES**

Received By: *[Signature]* REHS: **ANDREW A. PERNO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: NANCY'S ELK HORN FAMILY LODGE	Inspection Date: 5/30/13
Address: PAGE 2	
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Comments: OTHERS VIOLATIONS (CONT.)

14) THE PROPER AMOUNT OF SANITIZER (>100 PPM CHLORINE)

30) STORE ALL FOOD AT LEAST 6" OF THE GROUND. OBSERVED BOXES OF PRODUCE ON WALK-IN FLOOR.

32) LABEL ALL DRIED GOOD STORAGE BINS OF CONTENTS, IF THE FOOD ITEM IS NOT EASILY RECOGNIZABLE.

35) REPAIR/REPLACE THE FOLLOWING:

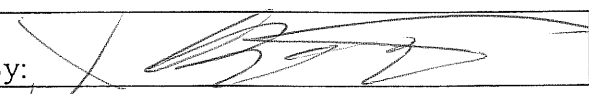

- 1) THE HANDLE ON THE 3-COMP SINK.
- 2) THE HANDLE ON THE SMALL WHITE CHEST FREEZER (FRIGS)

35) REPLACE NON-COMMERCIAL EQUIPMENT WITH COMMERCIAL GRADE, N.S.F., APPROVED PLAN CHECKED EQUIPMENT WHEN THEY NO LONGER HOLD TEMP OR FALL INTO DIS REPAIR (BLACK PANASONIC M-WAVE, SMALL BLACK DESERT FRIDGE, WHITE GALANZ M-WAVE)

35) REMOVE DOMESTIC SAMSUNG FRIDGE IN THE BACK ROOM.

36) STORE ICE SCOOP IN A EASILY CLEANABLE, NON-ABSORBANT CONTAINER.

45) CLEAN/DEGREASE & SANITIZE THE GREASE ON THE FLOOR NEXT TO SKILLET & FRYER

Received By: 	REHS:  ANDREW A. P. ETYD
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