

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: DOUBLE EE MARKET		Inspection Date: 7/23/15	
Address: 575 SACRAMENTO ST., HAMILTON CITY, CA		Reinspection Date (on or after): 8/23/15 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: GURSWEK SINGH	Phone No.:	Inspection Time: 2:00	Permit Exp. Date:
Certified Food Handler: GURSWEK SINGH		Certificate Expiration Date: 9/2/15 <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			Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge					24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>			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		X	
In		N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>			6. Handwashing facilities available	X	X			29. Toxic substances properly identified, stored and used		X	
In	N/A	N/O	7. Proper hot and cold food holding temps	X	X			30. Food storage, 31. Self service, 32. Labeled		X	
In		N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
In	N/A	N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
In	N/A	N/O	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		X	
In	N/A	N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		X	
In	N/A	N/O	12. Returned and reservice of food					37. Vending Machines			
<input checked="" type="checkbox"/>			13. Food safe and unadulterated					38. Adequate ventilation and lighting			
In	N/A	N/O	14. Food contact surfaces clean and sanitized	X	X			39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>			15. Food from approved source					40. Wiping cloths properly used and stored			
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			
In	N/A	N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
In	N/A	N/O	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
In	N/A	N/O	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate		X	
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: 120 °F					45. Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
In			23. No rodents, insects, birds, animals		X			47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
148	BURRITOS	INSIDE HOT HOLDING			
59	RANCH	SMALL STYROFOAM CONTAINER			
40	MILK	REACH-IN FRIDGE			

Comments:

****CRITICAL VIOLATIONS****

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F AT ALL TIMES OR AT/ABOVE 135°F. MEASURED CONTAINERS OF RANCH IN STYROFOAM CONTAINER WITHOUT ICE AT 59°F. NO OPERATOR DISPOSED OF APPROX 6 CONTAINERS.

⑭ CLEAN/SANITIZE ALL UTENSIL AS-NEEDED & REGULARLY. DISCONTINUE USING ALUMINUM FOIL OBSERVED FOOD PANS THAT

Received By: **X [Signature]** REHS: **ANDREW PETO**

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

** CRITICAL VIOLATIONS (CONT.) **

19 WERE FILTHY AND FILLED WITH FRIED FOODS.

OTHER VIOLATIONS

23 KEEP FACILITY FREE OF ALL PESTS & INSECTS, VERMIN, ETC AT ALL TIMES. OBSERVED SOME DRIED MOUSE DROPPINGS IN CUPBOARDS AT FRONT OF THE STORE.

6 REPLACE HANDWASH SINK AT FRONT OF THE STORE THAT WAS REMOVE DURING CONSTRUCTION. REPEAT VIOLATION

27 KEEP FOOD SEPERATED AND PROTECTED FROM CROSS CONTAMINATION. OBSERVED FISHING BAIT IN W/ FOOD SERVED TO THE PUBLIC.

29 STORE ALL CHEMICALS, POISONS, ETC AWAY FROM ANY FOOD ITEMS. OBSERVED CAMP FUEL IN WITH SODA POP.

30 STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. OBSERVED BOXES OF FOOD ON FLOOR IN WALK-IN FREEZER.

35 CLEAN/SANITIZE ALL THE SLUSH MACHINES. ALL WERE DIRTY/MOLDY.

35 CLEAN/SANITIZE/DEGREASE THE FRYER & THE HOOD. BOTH WERE EXTREMELY FILTHY & GREASY.

35 REPAIR/REPLACE BACK WALK-IN HANDLE

35 REMOVE & DISCONTINUE USING THE OUTSIDE ICE-MACHINE APPLIANCES OUT SIDE THE STORE ARE NOT ALLOWED.

36 SECURE ALL PRESSURIZED CANISTERS TO AN IMMOBILE SURFACE.

41 REMOVE/RELOCATE ALL OLD/JUNK OR UN-USED EQUIPMENT FROM THE PREMISES. THESE PROVIDE HOMES FOR PESTS.

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