

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>HAMILTON GAS &amp; FOOD (SINCLAIR)</u>		Inspection Date: <u>12/5/18</u>	
Address: <u>601 6TH STREET, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>PRITHVIAL GIL</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>PRITHVIAL GIL</u>		Certificate Expiration Date: <u>1/9/21</u> <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			
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>	N/A	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		X
<u>In</u>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		X
<u>In</u>	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O 9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X
<u>In</u>	N/A	N/O 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X
<u>In</u>	N/A	N/O 12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized			X	39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		X
<u>In</u>	N/A	N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate		X
<u>In</u>		21. Hot & cold water. Temp: <u>118</u> °F			X	45. Floors, walls and ceilings maintained and clean		X
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		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
39	Milk	SMALL HOSHIZAKI FRIDGE	40	CHICKEN	PREP FRIDGE
37	SALAMI	2-DOOR NORLAK FRIDGE	137	MEAT BALLS	STEAM TABLE
33	COOKED EGG	UNDER CABINET FRIDGE			
33	BOLOGNA	PREP FRIDGE			

Comments: VIOLATIONS

(14) ALL UTENSILS SHALL BE CLEANED & PROPERLY SANITIZED ON A REGULAR BASIS. ICE CREAM SCOOPS SHALL BE CLEANED & SANITIZED BETWEEN EACH USE WHEN A DIPPER WELL IS NOT USED.

(21) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE FIXTURE. THE 3-COMP SINK MEASURED ONLY 118°F

Received By: Mani S... REHS: Andrew P...



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Continuation Sheet

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Page 2 of 2

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Comments: VIOLATIONS (CONT.)

(27) ALL FOOD SHALL BE SEPERATED & PROTECTED FROM CONTAMINATION. OBSERVED TOOLS, APPLIANCES, PERSONAL ITEM CO-MINGLED WITH FOOD IN THE BACK AREA OF THE STORE.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF THE FLOOR. OBSERVED BOXES LETTUCE & PRODUCE ON FLOOR IN WALK-IN.

(35) REPAIR / REPLACE THE CRACKED / BROKEN MOP SINK.

(35) REPAIR / REPLACE LEAKY OR MALFUNCTIONING NU-VU PROOFER / OVEN

(35) CLEAN / SANITIZE THE FOLLOWING:  
 1) THE DOUNT TONGS REPEAT VIOLATION!  
 2) Moldy Soda Nozzles REPEAT VIOLATION!  
 3) FROZEN MOCHA MACHINE NOZZLES & APPLIANCE

(36) SECURE ALL PRESSURIZED CYLINDERS (CO<sub>2</sub>) TO AN IMMOBILE SURFACE. ~ CO<sub>2</sub> CYLINDER WERE UN-CHAINED / UN-SECURED.

(41) THE FIXTURE AT THE 3-COMPARTMENT SINK REQUIRES A BACKFLOW DEVICE UPSTREAM FROM CHEMICAL DISPENSERS. CORRECT IMMEDIATELY.

(44) ALL PERSONAL ITEMS / FOOD ETC. SHALL BE STORED AWAY FROM FOOD SERVED TO THE PUBLIC IN A DESIGNATED AREA. OBSERVED PERSONAL DRINK IN SMALL FRIDGE NEAR REGISTER.

(45) CLEAN & SANITIZE WALL NEAR PREP TABLE IN THE SUBWAY AREA, IT IS VERY FILTHY.

Received By: <u>Man S...</u>	REHS: <u>Andrew P...</u>
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