

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: NAUCY'S ELK HORN LODGE		Inspection Date: 2/23/22	
Address: 2745 & 2749 C/R 300, 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: MGR JAMIE PARRIS		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 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
In											
In							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						X		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							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	N/O							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
39	HAM CUBES	ATOP PREP COOLER	35	COCONUT CREME PIE	2-DOOR PIE FRIDGE
40	RAW SAUSAGE	PREP COOLER	135	BEAN SOUP	SOUP WARMER
147	SAUSAGE GRAVY	ATOP STEAM TABLE	39	POTATO SALAD	ATOP SALAD BAR
41	CHEESE	2-DOOR EVEREST	39	HAM	BACK WALK-IN FRIDGE

Comments:
- NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

① ALL FOOD SERVICE EMPLOYEES MUST HAVE TAKEN THE FOOD SAFETY HANDLER COURSE. NOT ALL EMPLOYEES HAD CARDS.

④ EMPLOYEE BEVERAGES IN FOOD PREP AREAS MUST HAVE LIDS OR COVERINGS TO PROTECT FROM CROSS CONTAMINATION.

③① ALL FOOD SHALL BE STORED AT LEAST 6 INCHES OF THE

Received By:	REHS:
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Page 2 of 2

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Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments: CORRECT THE FOLLOWING (CONT.)

30 GROUND. OBSERVED S.S. BIN ON WALK-IN FLOOR w/ HAM INSIDE.

35 REPLACE ALL NON-COMMERCIAL MICROWAVES OR APPLIANCES w/ COMMERCIAL GRADE N.S.F. APPROVED MODELS. (SMALL BLACK FRIDGE NEXT TO ICE CREAM)

35 CLEAN & SANITIZE THE BAR GUNS AS THEY ARE MOLDY.

36 ALL PRESSURIZED CYLINDERS MUST BE SECURED TO IMMOBILE OBJECTS BY CHAIN OR BUNGEE CORD ETC. ETC. OBSERVED CO₂ UN-CHAINED IN BAR AREA.

45 REPAIR CEILING INSIDE THE RESTAURANT/KITCHEN AREA, IT IS IN BAD SHAPE.

45 REPAIR BASE COUING NEAR THE ENTRY WAY FROM KITCHEN TO BACK ROOM.

45 CLEAN & DEGREASE BEHIND THE FLAT IRON GRILLS. OBSERVED A BUILD-UP OF GRIME & GREASE.

** ALL CHANGES MADE TO THE FOOD FACILITY (I.E. REMODELS, APPLIANCE ADDITIONS) MUST BE HEALTH DEPT. APPROVED BEFORE INSTALLATION.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PERRY</u>
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