

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 2

Name of Facility/ DBA: Burger King		Inspection Date: 2/8/18	
Address: 455 N. Humboldt Ave, Willows		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: AMIR SAHEBALZAMANY	Phone No.:	Inspection Time: 2:30	Permit Exp. Date:
Certified Food Handler: MARK TOAN NGUYEN		Certificate Expiration Date: 6/11/22 <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			
<input checked="" type="checkbox"/>	In								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O							27. Food separated and protected	X	
<input checked="" type="checkbox"/>	In	N/O							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In						X		29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O			X	X	X	30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O						35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/>	In	N/A	N/O						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O						37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In	N/A	N/O						40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained	X	
<input checked="" type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	N/O						44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In								45. Floors, walls and ceilings maintained and clean	X	
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In								47. Signs posted; Permit & inspection report available		
<input checked="" type="checkbox"/>	In								48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
53	WHIPPED CREAM	ATOP TABLE IN HOLSTER			
40	MILK	SMALL FRONT FRIDGE			
151	BURGER	HOT HOLDING TRAY			
145	FISH	HOT HOLDING TRAY			

Comments:

****CRITICAL VIOLATIONS****

⑦ Hold all POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. WHIPPED CREAM @ IN HOLSTER (COLD) ATOP A PREP TABLE MEASURED 53°F & OPERATOR DISPOSED OF 1 CAN OF WHIPPED CREAM. OTHER VIOLATIONS

⑥ ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED AND AVAILABLE FOR HAND WASHING AT ALL TIMES

Received By: [Signature] REHS: ANDREW PERRY

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Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

⑥ I OBSERVED A LARGE BUCKET PLACED IN FRONT OF HAND SINK.

②7 FOOD SHALL BE STORED SAFELY AND PROTECTED FROM CROSS-CONTAMINATION. I OBSERVED FOOD (HAMBURGER PATTIES) ON THE FLOOR OF THE WALK-IN.

③5 REPAIR/REPLACE LATCH ON THE WALK-IN DOOR.

④2 MAINTAIN DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE FLIES & PESTS.

④5 FACILITY FLOORING & COVING IS IN BAD SHAPE. FLOOR GROUT MISSING IN AREAS MAKING IT NOT SMOOTH & EASILY CLEANABLE. COVING ALSO COMING OFF OF WALLS. REPAIR FACILITY FLOORING/COVING.

④5 ~~AS~~ SOME AREAS OF EXPOSED WOOD NEEDS TO BE RE-FINISHED (I.E. DRIVE THRU WINDOW)

④5 CLEAN/SANITIZE ALL THE WALLS/CEILINGS, THEY ARE ALL VERY DIRTY & GRIMY.

Received By: <u>Sonnet</u>	REHS: <u>ANDREW Petyo</u>
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