

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: Nancy's Elk Horn Lodge		Inspection Date: 3/6/18	
Address: 2745 & 2749 C/R 306, ELK CREEK		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: SHARON GREEN		Certificate Expiration Date: 7/29/18 <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		1. Demonstration of knowledge		X		24. Person in charge present and performs duties		
In		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		
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps			30. Food storage, 31. Self service, 32. Labeled		
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		
In			13. Food safe and unadulterated			38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized		X	39. Thermometers provided and accurate		
In			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	X	
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		20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: 120 °F			45. Floors, walls and ceilings maintained and clean	X	
In			22. Wastewater properly disposed			46. No unapproved living or sleeping quarters		
In			23. No rodents, insects, birds, animals			47. Signs posted; Permit & inspection report available		
						48. Plan Review Required	X	

No PHF []					
°F	Food	Location	°F	Food	Location
40	HAM	ATOP S. TABLE	40	MACARONI SALAD	SALAD BAR
140	SAUSAGE GRavy	STEAM TABLE	40	HAM	WALK-IN
40	HAMBURGER	2-DOOR EVEREST			
39	EGGS	DISPLAY FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

① ALL FOOD SERVICE EMPLOYEES SHALL, AT A MINIMUM, HAVE A CERT. FOOD HANDLER CARD. OPERATOR UNABLE TO PROVIDE EVIDENCE OF CERT. OBTAIN CERTS.

② A HANDWASH SINK MUST BE INSTALLED WHERE 3-COMP. SINK WAS REMOVED. ALL APPLIANCE ADDITIONS/REMODELS

Received By: S. Cooper	REHS: Andrew Perry
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Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

(6) MUST BE PLAN CHECKED & APPROVED BY G.C.E.H.

(19) CLEAN & SANITIZE THE MEAT SLICER BETTER AND ON A REGULAR BASIS OR AFTER USE.

(35) RE-FINISH ALL THE BARE WOOD SURFACES, TABLES ETC. SO THAT THEY ARE NON-ABSORBANT, DURABLE & EASILY CLEANABLE. REPEAT VIOLATION

(35) REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. & HEALTH DEPT. APPROVED APPLIANCES (BLACK MINI FRIDGE & ~~KARGE BACK~~ DOMESTIC - FABERWARE TOASTER)

(36) DISCONTINUE STORING SCOOPS INSIDE BULK FOOD BINS.

(36) SECURE CO2 CANISTER TO AN IMMOBILE SURFACE.

(41)+(6)+(35) THE 3-COMPARTMENT SINK THAT WAS RE-LOCATED MUST BE PLAN CHECKED & HAVE INDIRECT DRAINAGE & WILL BE SUBJECT TO CURRENT HEALTH & SAFETY CODES

(45) REPAIR DRYWALL NEAR DOOR IN THE BACK PANTRY.

(45) RE-PAINT THE WALK-IN FLOOR BEHIND BAR.

Received By: <u>Squier</u>	REHS: <u>Andrew P. [Signature]</u>
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