

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>BEST WESTERN WILLOWS INN</u>		Inspection Date: <u>9/6/18</u>	
Address: <u>475 N. HUMBOLDT AVE, WILLOWS</u>		Reinspection Date (on or after): <u>11/6/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SURESH PATEL</u>	Phone No.:	Inspection Time: <u>8:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- CERT EXPIRED</u>		Certificate Expiration Date: <u>2/28/17</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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			
In		1. Demonstration of knowledge	X	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	X		29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps	X	X		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	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
In		15. Food from approved source				40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	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		X
In		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean		
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		

No PHF []					
°F	Food	Location	°F	Food	Location
98	TAMALES	(PERSONAL FOOD) IN CONTAINER ATOP OVEN	50	HARD BOILED EGGS	INSIDE SMALL FRIDGE
125	BACON	" "			
133	POTATO BARS	ATOP COUNTER			
72	HAM	ATOP COUNTER IN SMALL CONTAINER			

Comments:

****CRITICAL VIOLATIONS****

① FOOD FACILITY LACKS FOOD SAFETY CERTIFICATIONS (MANAGER + HANDLER CARDS). OBTAIN WITHIN 60 DAYS. COMPLIANCE DATE ⇒ 11/6/18.

⑥ THE HAND WASH SINK SHALL BE PROPERLY SUPPLIED WITH SOAP, HAND TOWELS & WARM WATER & SHALL NOT BE BLOCKED. THE HAND SINK WAS BLOCKED WITH EQUIPMENT & LACKED

Received By: [Signature] REHS: ANDREW PERRYO

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Continuation Sheet

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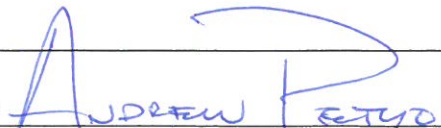
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** CRITICAL VIOLATIONS (CONT) **

- ⑥ PAPER TOWELS.
- ⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP:
 - 1) HAM, ATOP COUNTER @ 72°F ⇒ OPERATOR DISPOSED APPROX 1 lb
 - 2) BACON, " " @ 125°F ⇒ " " "
 - 3) HARD BOILED EGGS, IN FRIDGE @ 50°F OPERATOR DISPOSED OF
 - 4) POTATO BARS, WARMING PLATE @ 133°F OPERATOR ADJUSTED PLATE TO HIGHER TEMP.
- ③⑤ ALL WOOD SHELVING IN THE PANTRY SHALL BE REFINISHED SO THAT IT IS EASILY CLEANABLE, NON-ABSORBENT, DURABLE. BARE WOOD IS NOT ALLOWED. REPEAT VIOLATION
- ③⑤ ALL NON-COMMERCIAL APPLIANCES SHALL BE REMOVED AND REPLACED WITH N.S.F. APPROVED, COMMERCIAL MODELS. (BLACK MICRO WAVE / PANTRY)
- ③⑥ DISCONTINUE STORING KNIVES IN BETWEEN THE SHELF & WALL IN THE PANTRY

Received By: 	REHS: 
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