

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

www.countyofglenn.net

Name of Facility/ DBA: <u>APTON STORE</u>		Inspection Date: <u>10/7/15</u>	
Address: <u>659 COUNTY ROAD Y, APTON, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>- New Owner / BRAD</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>16R</u> <u>NONE - CURRENT</u>		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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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"/>																		
<input checked="" type="checkbox"/>											X			24. Person in charge present and performs duties				
<input checked="" type="checkbox"/>														25. Personal cleanliness and hair restraints				
<input checked="" type="checkbox"/>														26. Approved thawing methods used				
<input checked="" type="checkbox"/>														27. Food separated and protected			X	
<input checked="" type="checkbox"/>											X			28. Washing fruits and vegetables				
<input checked="" type="checkbox"/>	N/A	N/O												29. Toxic substances properly identified, stored and used				
<input checked="" type="checkbox"/>														30. Food storage, 31. Self service, 32. Labeled			X	
<input checked="" type="checkbox"/>														33. Nonfood contact surfaces clean				
<input checked="" type="checkbox"/>														34. Warewashing facilities maintained, test strips				
<input checked="" type="checkbox"/>														35. Equipment, utensils, approved, clean good repair			X	
<input checked="" type="checkbox"/>														36. Equipment, utensils and linens, storage and use			X	
<input checked="" type="checkbox"/>														37. Vending Machines				
<input checked="" type="checkbox"/>														38. Adequate ventilation and lighting				
<input checked="" type="checkbox"/>	N/A	N/O												39. Thermometers provided and accurate			X	
<input checked="" type="checkbox"/>														40. Wiping cloths properly used and stored				
<input checked="" type="checkbox"/>														41. Plumbing, proper backflow prevention			X	
<input checked="" type="checkbox"/>														42. Garbage properly disposed; facilities maintained				
<input checked="" type="checkbox"/>														43. Toilet facilities supplied, properly constructed, clean				
<input checked="" type="checkbox"/>														44. Premises clean, vermin proof, personal items separate			X	
<input checked="" type="checkbox"/>														45. Floors, walls and ceilings maintained and clean				
<input checked="" type="checkbox"/>														46. No unapproved living or sleeping quarters				
<input checked="" type="checkbox"/>														47. Signs posted; Permit & inspection report available				
<input checked="" type="checkbox"/>														48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
150	REFRIED BEANS	SOUP WARMER			
40	PINTO BEANS	INSIDE EVEREST FRIDGE			

Comments: - NO CRITICAL VIOLATIONS.

OTHER VIOLATIONS:

① OBTAIN THE FOOD SAFETY MANAGER CERT WITHIN 60 DAYS. THE PREVIOUS CERTIFICATION HAS EXPIRED.

② THE 3-COMPARTMENT SINK THAT IS ALSO USED FOR HANDWASHING MUST BE PROPERLY SUPPLIED WITH HAND TOWELS, SOAP & HOT WATER. SINK LACKED SOAP FOR WASHING HANDS.

Received By: X Maria Mtz

REHS: ANDREW PERRY

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

Name of Facility/ DBA: AFTON STORE	Inspection Date: 10/7/15
Address: PAGE 2	
Owner/Permittee: PAGE 2	

Comments:

OTHER VIOLATIONS (CONT.):

27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW READY TO EAT FOOD. ~ OBSERVED RAW CHICKEN IN WITH FROZEN ICE FOR SALE.

32) LABEL ALL CONTAINERS ~~OF~~ OF CONTENTS WHEN RE-USED WITH A DIFFERENT PRODUCT. OBSERVED WHITE POWDERS IN COFFEE CONTAINERS.

35) CLEAN/SANITIZE ALL APPLIANCES (I.E. MICROWAVES/REFRIGERATORS ETC.). MOST ARE FILTHY & COVERED WITH FOOD DEBRIS.

36) DISCONTINUE USING SPOONS & BOWLS AS DRY SCOOPERS. ADDITIONALLY DISCONTINUE STORING SCOOPS INSIDE DRY GOODS. ONLY USE NON-ABSORBANT, N.S.F.-APPROVED, EASILY CLEANABLE SCOOPS WITH HANDLES.

~~39) PROVIDE A VISABLE THERMOMETER INSIDE THE PREP COOLER~~ ^{Corrected (AP)}

41) REPAIR PLUMBING LEAK BELOW THE 3-COMPARTMENT SINK

44) FACILITY HAS LOTS OF UN-USED/BROKEN APPLIANCES. THESE NEED TO BE REMOVED FROM FACILITY IF UN-USED AS THEY PROVIDE HOMES FOR PESTS/VERMIN.

4A) ALL PERSONAL ITEMS & FOOD MUST BE STORED AWAY FROM ANY FOOD SERVED TO THE PUBLIC. OBSERVED CAN OF SODA (OPEN) IN FREEZER WITH PUBLIC FOOD.

Received By:

X Maria Mtz.

REHS:

Andrew Perry