FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102   FAX (530) 934-6103

Page 1 of 2

Name of Facility/ DBA: Double EE Market	Inspection Date: 11/13/15
Address: 575 Sacramento St., Hamilton City, CA	Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees)
Owner/Permitee: Gurswek Singh Phone No.:	Inspection Time: 3:30 Permit Exp. Date:
Certified Food Handler: Expired	Certificate Expiration Date: (Certificate expires five years after it is issued)

Service: ☐ Routine Inspection ☒ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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		✗		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		✗		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	✗	
In	N/A	(N/O)	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
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				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		
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		
(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 [ ] *NO TEMPS TAKEN AT RE-INSPECTION (COULD NOT FIND RANCH)

°F	Food	Location	°F	Food	Location

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

① FOOD FACILITY MUST HAVE A CURRENT CERTIFIED FOOD MANAGER
AT ALL TIMES. CERT HAS EXPIRED ON 9/2/15. OBTAIN NEW CERT. WITHIN
60 DAYS. COMPLIANCE DATE ⇒1/13/16.

⑥ HANDWASH SINK SHALL BE PROPERLY SUPPLIED WITH SOAP, HAND
TOWELS AND WARM RUNNING WATER AT ALL TIMES. FRONT HANDSINK

Received By: Raj   REHS: Andrew Petyo

OFFICIAL INSPECTION REPORT
Continuation Sheet
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Owner/Permitee:

Comments:

OTHER VIOLATIONS (CONT.):

⑥ WAS LACKING PAPER TOWELS AT TIME OF INSPECTION.

㉓ KEEP FACILITY FREE OF ALL PESTS, INSECTS & VERMIN. OBSERVED AT LEAST ½ DOZEN FLIES IN FACILITY. DOOR IS KEPT WIDE OPEN.

㉟ CLEAN/SANITIZE ALL THE SLUSH MACHINES. OBSERVED MOLDY NOZZLES.

㉟ REPAIR/REPLACE BACK WALK-IN FRIDGE HANDLE.

㊹ REMOVE/RELOCATE ALL OLD/JUNK OR UN-USED EQUIPMENT FROM THE PREMISES. THESE PROVIDE HOMES FOR PESTS

Received By: Rai

REHS: Andrew Petyo