

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <u>AFTON STORE</u>		Inspection Date: <u>12/18/14</u>	
Address: <u>659 COUNTY ROAD Y, AFTON, 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>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>ANA MARIA RODRIGUEZ</u>		Certificate Expiration Date: <u>5/10/15</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</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			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			X	
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			X	
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			X	39. Thermometers provided and accurate				
In			15. Food from approved source			X	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			X	
In			21. Hot & cold water. Temp: <u>116</u> °F			X	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				

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	BEEF	PREP COOLER			
40	EGGS	SINGLE DOOR EVEREST			

Comments:  
- NO CRITICAL VIOLATIONS:

OTHER VIOLATIONS:

(B) ALL ROTTEN, MOLDY OR OTHERWISE UN-WHOLESAME FOOD MUST BE DISPOSED OF. OBSERVED MOLDY VEGIS ON PREP COOLER & MOLDY POT OF MYSTERY FOOD IN THE BROKEN WALK-IN.

(H) MEAT SLICER SHALL BE CLEANED AND SANITIZED AFTER EACH USE OR END OF SHIFT OR AS FREQUENTLY AS- NEEDED.

Received By: X Natividad Mtz REHS: Andrew Peryo →

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Address: <u>PAGE 2</u>	
Owner/Permitee:	

Comments:

OTHER VIOLATIONS (CONT.):

(19) MEAT SLICER WAS OBSERVED TO BE DIRTY WITH FOOD STILL ON THE SLICER. STAFF COULD NOT TELL INSPECTOR STATUS OF THE APPLIANCE.

(21) FOOD FACILITY SHALL PROVIDE HOT WATER OF AT LEAST 120°F AT THE SINK AT ALL TIMES. WATER MEASURED ~116°F

(27) ALL RAW POTENTIALLY HAZARDOUS FOOD SHALL BE STORED BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED RAW BEEF ABOVE HAMBURGER BUNS.

(35) CLEAN/SANITIZE THE FOLLOWING:

- 1) CLEAN INSIDE THE EVEREST PREP COOLER (VERY FILTHY INSIDE)
- 2) CLEAN THE HANDLES ON ALL THE APPLIANCES.
- 3) CLEAN/MOP BEHIND AROUND APPLIANCES.

(35) REPAIR/REPLACE:

- 1) REPAIR THE LEAKY 3-DOOR COKE FRIDGE
- (45) 2) REPAIR WORN FLOOR & AREAS WHERE TILES ARE COMING OFF OF THE FLOOR.

(35) REPLACE NON-COMMERCIAL MICROWAVE W/ COMMERCIAL GRADE, HEALTH DEPT. APPROVED MODEL WHEN IT NO LONGER WORKS, FALLS INTO DISREPAIR.

(44) REMOVE ALL BROKEN DOWN, UN-USED APPLIANCES FROM THE FACILITY. THESE PROVIDE HOMES FOR PESTS AND VERMIN. OBSERVED SEVERAL APPLIANCES IN THIS CONDITION.

Received By:

X Natividad Mtz.

REHS:

Andrew A. Pizarro