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 _1_

Name of Facility/ DBA: Hamilton Union Elementary School	**Inspection Date:** 12/2/15
Address: 277 Capay Ave, Hamilton City, CA	**Reinspection Date (on or after):** 1/11/15 *(Reinspections are subject to fees)*
Owner/Permitee: Hamilton Unified School District **Phone No.:** 826-3474	**Inspection Time:** 11:20 am **Permit Exp. Date:**
Certified Food Handler: Mark Moan	**Certificate Expiration Date:** 10/4/17 *(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
In		N/O	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	N/O	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 in good condition, safe, 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 and vermin proof; personal items separate	
In			21. Hot & cold water. Temp: 58 °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; Last inspection report available	

No PHF [ ]

°F	Food	Location	°F	Food	Location

Comments:
This is a complaint investigation alleging no gas/no hot water at school kitchen. Found a justified complaint. Implemented conditions for operation without a gas supply:
1) Wear gloves while handling food. Wash hands as needed & replace gloves after washing.
2) Wash/rinse/sanitize utensils in water of 100°F. Either heat water on stove/in urn or take utensils to Hamilton High for cleaning.
3) Limit menu to foods with little to no grease and minimal handling. 12/4/15 - Hot water measured 124°F. Restrictions Lifted.

Received By: Darcy Pellah   **REHS:** John H. Wells