

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: CHEVRON EXTRA Mile #1702		Inspection Date: 4/7/15	
Address: 1250 W. WOOD ST., WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: CHEVRON INC.	Phone No.: 934-5802	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: KATHY BRADFORD		Certificate Expiration Date: 1/25/18 <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 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										24. Person in charge present and performs duties		
In										25. Personal cleanliness and hair restraints		
In		N/O								26. Approved thawing methods used		
In		N/O								27. Food separated and protected		
In		N/O								28. Washing fruits and vegetables		
In										29. Toxic substances properly identified, stored and used		
In	N/A	N/O								30. Food storage, 31. Self service, 32. Labeled		
In	N/A									33. Nonfood contact surfaces clean		
In	N/A	N/O								34. Warewashing facilities maintained, test strips		
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O								36. Equipment, utensils and linens, storage and use		
In	N/A	N/O								37. Vending Machines		
In										38. Adequate ventilation and lighting		
In	N/A	N/O								39. Thermometers provided and accurate		
In										40. Wiping cloths properly used and stored		
In	N/A	N/O								41. Plumbing, proper backflow prevention		
In	N/A	N/O								42. Garbage properly disposed; facilities maintained		
In	N/A	N/O								43. Toilet facilities supplied, properly constructed, clean		
In	N/A									44. Premises clean, vermin proof; personal items separate		
In										45. Floors, walls and ceilings maintained and clean		X
In										46. No unapproved living or sleeping quarters		
In										47. Signs posted; Permit & inspection report available		
In										48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
168	HOT DOG	HOT DOG ROLLER/WARMER			
39	CHICKEN SALAD SAND	DISPLAY FRIDGE			
39	(UN-OPEN) MILK	REACH-IN/DISPLAY FRIDGE			

Comments:
 - NO CRITICAL VIOLATIONS
 * FACILITY IS CLEAN & WELL MAINTAINED *
~~43 PROVIDE PAPER TOWELS AND/OR A WORKING DISPENSER INSIDE THE MENS RESTROOM. (69/18)~~
 45 CLEAN/SANITIZE THE CEILING INSIDE THE WALK-IN AROUND THE COMPRESSOR UNIT, IT IS A LITTLE DIRTY/DUSTY.

Received By: X Shreva Moon REHS: ANDREW PETYO