

# 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: <b>Nancy's Elk Horn Family Lodge</b>		Inspection Date: <b>8/20/15</b>	
Address: <b>2745 &amp; 2749 C/R 306, ELK CREEK, CA</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>SHARON GREEN</b>	Phone No.:	Inspection Time: <b>10:00</b>	Permit Exp. Date:
Certified Food Handler: <b>SHARON GREEN</b>		Certificate Expiration Date: <b>7/29/18</b> <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				
In										24. Person in charge present and performs duties		
In										25. Personal cleanliness and hair restraints		
In		N/O								26. Approved thawing methods used	X	
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	X	
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	X	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use	X	
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	X	
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	N/O								44. Premises clean, vermin proof; personal items separate		
In										45. Floors, walls and ceilings maintained and clean	X	
In							X			46. No unapproved living or sleeping quarters		
In										47. Signs posted; Permit & inspection report available		
In										48. Plan Review Required		


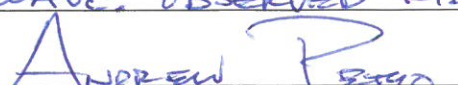
No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	CHEDDAR CHEESE	ATOP PREP COOLER	114	CABBAGE SOUP	SOUP WELL (RE-HEAT)
140	GRAVY	ATOP STEAM TABLE	75	RANCH	ATOP SALAD BAR
39	HAMBURGER	BELOW PREP COOLER	39	(WALK-IN) MILK	
39	EGGS	2-DICK EVEREST			

Comments:  
-NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

21) HOT/WARM WATER IN RESTROOMS SHALL BE AT LEAST 100°F OR ABOVE. WATER MEASURER N93°F.

22) THAW FOODS USING ONLY ONE OF FOUR APPROVED TECHNIQUES:  
1) THAW IN REFRIGERATOR 2) AS A COOKING PROCESS 3) UNDER COOL RUNNING WATER OR 4) IN A MICROWAVE. OBSERVED RIBS THAWING.

Received By:  REHS: **ANDREW PERGO** 



OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

CORRECT THE FOLLOWING (CONT.):

- 26 ON CUTTING BOARD IN BACK.
- 32 LABEL ALL SPICES & SPICE MIXTURES THAT ARE NOT EASILY RECOGNIZABLE. OBSERVED SOME SPICE BINS THAT WERE UN-LABELED.
- 35 SEAL & CAULK F.R.P TO THE WALL BEHIND PREP COOLER.
- 35 REPAIR/SEAL/REPLACE COUING IN THE KITCHEN AREA. SOME IS MISSING & SOME IS COMING OFF OF WALL
- 35 CLEAN/SANITIZE BAR SODA GUN, IT IS MOLDY.
- 35 CLEAN/SANITIZE INSIDE ICE MACHINE IT IS MOLDY INSIDE.
- 35 REPLACE NON-COMMERCIAL APPLIANCES W/ COMMERCIAL GRADE, N.S.F APPROVED APPLIANCES (BLACK RIVAL M-WAVE, 2X WHITE FREEZER)
- 36 SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE. NOBSERVED SEVERAL CO<sub>2</sub> CYLINDERS NOT SECURED (100 PPM CHLORINE OR 200 PPM O<sub>2</sub> ATTS)
- 40 SANITIZER BUCKETS SHALL HAVE SANITIZER IN THEM AT ALL TIMES. BUCKETS MEASURED NON-DETECT.
- 45 REPAIR VARIOUS HOLES, CRACKS, CREVICES IN CEILINGS AROUND RESTAURANT.

Received By: [Signature]

REHS: Andrew P. [Signature]