

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Mar Val Super Market		Inspection Date: 10/3/23	
Address: 517 So. Tehama St.		Reinspection Date (on or after): Next inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: Mar Val Emporium Inc	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: Laurie Felkins		Certificate Expiration Date: 3/19/24 <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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							X			29. Toxic substances properly identified, stored and used		
In	N/A	N/O								30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O								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		X
In	N/A	N/O								39. Thermometers provided and accurate		X
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	X	X
In	N/A	N/O								44. Premises clean, vermin proof; personal items separate	X	X
In										45. Floors, walls and ceilings maintained and clean		
In										46. No unapproved living or sleeping quarters		
In										47. Signs posted; Permit & inspection report available		
In										48. Plan Review Required		X

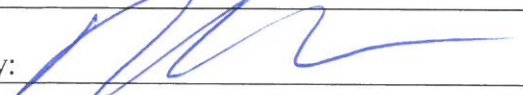
No PHF []					
°F	Food	Location	°F	Food	Location
39	Milk	Dairy reach in			
39	Meat	Meat Market reach in			
38	Ambrosia	Deli reach in			
150	Chicken	Deli reach in			

Comments:

6) Paper towels and soap observed to be lacking at wall mounted dispensers. / Provide.

38) Ventilation unit in women's restroom in dispenser / Fix or Replace.

48) Submit Minor plan review for oven & Deli case in Deli area

Received By:  REHS: 