



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 2/7/13
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Best Western Yuba City Inn Permit Holder: KANSIT JOKAL
 Address: 894 W. 8th St #100 City: Yuba City, CA Zip: 95993 Phone: 674-1650
 Computer #: 1467

Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
	COS	MAJ	MIN		MIN
DEMONSTRATION OF KNOWLEDGE				SUPERVISION	
1. Demonstration of knowledge; food safety certification			X	24. Person in charge present and performs duties	
Food Safety Cert Name: _____ Exp. Date: _____				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusions				GENERAL FOOD SAFETY REQUIREMENTS	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	X
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures		X		31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				EQUIPMENT/UTENSILS/LINENS	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				40. Wiping cloths: properly used and stored	
Sanitizer Concentration (ppm): _____				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
FOOD FROM APPROVED SOURCES				Sanitizer Concentration (ppm): _____	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	
CONFORMANCE WITH APPROVED PROCEDURES				43. Toilet facilities: properly constructed, supplied, cleaned	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44. Premises kept free of debris and unnecessary equipment	
CONSUMER ADVISORY				44a. Appropriate use of equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44b. Janitorial area, provided maintained, and kept clean	
HIGHLY SUSCEPTIBLE POPULATIONS				44c. Employee personal items stored in approved location	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44d. Facility is equipped to prevent vermin entrance/harborage	X
WATER/HOT WATER				PERMANENT FOOD FACILITIES	
21. Hot and cold water available				45. Floor walls and ceilings: built, maintained, and clean	X
Ware Sink Temp <u>110</u> °F Hand Sink Temp <u>100</u> °F				46. No unapproved private homes/living or sleeping quarters	
LIQUID WASTE DISPOSAL				SIGNS/REQUIREMENTS	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
VERMIN				COMPLIANCE & ENFORCEMENT	
23. No rodents, insects, birds, or animals				48. Plan Review	
				49. Permits Available	<u>6/2013</u>
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: Shafiq Title: Front Desk REHS: [Signature] Form Updated 01/2010



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DBA: Best Western Yuba City Permit Holder: RANJIT SOHAL
 Address: 899 W. Oustatt Rd City: Yuba City, CA Zip: 95993 Phone: 674-1650

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
Eggs/ Refrigerator	54°F		
Yosurt/ " "	54°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

446.45 Small Hole next to exit door. Patch up hole to avoid entrance of vermin

7 REFRIGERATION UNIT w/ EGGS, YOGURT, BREAD @ 54°F EGGS, YOGURT SHALL BE MAINTAINED AT 45°F OR LOWER ALL OTHER PHFS SHALL BE MAINTAINED @ 41° OR LOWER.

27. ~~SOME~~ SOME BOXES STORED ON FLOOR. KEEP OFF OF FLOOR A MINIMUM OF 6"

1. NO CERTIFIED FOOD MANAGER. HAVE ONE PERSON CERTIFIED FOR FOOD MANAGER W/IN 60 DAYS.

NO OTHER VIOLATIONS NOTED AT TIME OF INSPECTION

Owner/Operator: [Signature] Title: Front Desk REHS: [Signature]