



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 DEVELOPMENT SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 9-14-16
 Page 1 of 2

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Wingstop Permit Holder: Ajit Mann
 Address: 1707 Colusa Hwy Ste 100 City: Yuba City Zip: 95993 Phone: _____
 Computer #: 161830

Initial Routine 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			
DEMONSTRATION OF KNOWLEDGE				SUPERVISION			
	COS	MAJ	MIN				MIN
1. Demonstration of knowledge; food safety certification			/	24. Person in charge present and performs duties			
Food Safety Cert Name: <u>not observed</u> Exp. Date:				PERSONAL CLEANLINESS			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS			
2. Communicable disease; reporting, restrictions & exclusion				25. Personal cleanliness and hair restraints			
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			
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				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 checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				40. Wiping cloths: properly used and stored			/
Sanitizer Concentration (ppm): <u>206</u>				PHYSICAL FACILITIES			
FOOD FROM APPROVED SOURCES				41. Plumbing: proper backflow devices			
15. Food obtained from approved source				42. Garbage and refuse properly disposed; facilities maintained			
16. Compliance with shellstock tags, condition, display				43. Toilet facilities: properly constructed, supplied, cleaned			
17. Compliance with Gulf oyster regulations				44a. Premises kept free of debris and unnecessary equipment			
CONFORMANCE WITH APPROVED PROCEDURES				44b. Appropriate use of equipment			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44c. Janitorial area, provided maintained, and kept clean			
CONSUMER ADVISORY				44d. Employee personal items stored in approved location			
19. Raw, undercooked, and confectionary containing alcohol foods				44e. Facility is equipped to prevent vermin entrance/harborage			
HIGHLY SUSCEPTIBLE POPULATIONS				PERMANENT FOOD FACILITIES			
20. Licensed health care facilities/public & private schools; prohibited foods not offered				45. Floor walls and ceilings: built, maintained, and clean			
WATER/HOT WATER				SIGNS/REQUIREMENTS			
Ware Sink Temp <u>></u> °F Hand Sink Temp <u>700</u> °F				47. Signs posted; last inspection report available			
LIQUID WASTE DISPOSAL				COMPLIANCE & ENFORCEMENT			
22. Sewage and wastewater properly disposed				48. Plan Review			
VERMIN				49. Permits Available <u>through 6-30-17</u>			
23. No rodents, insects, birds, or animals				50. Impoundment			
				51. Permit Suspension			
				52. Other			
				NON-PERMANENT FOOD FACILITIES			
				53. Mobile Food Facilities			
				54. Temporary Food Facilities			

potato salad - 36.9°F
Chicken - peak is 39°F

Owner/Operator: Nousa M. Dreal Title: _____ REHS: _____ Form Updated 10/22/13



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ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
Potato Salad	-36.9°F		
Chicken flesh-n	-39°F		
Ranch-walkers	-36°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

(A) One wet wiping cloth left damp on bulk container shelf. Store wet wiping cloths in sanitizer solution (100 ppm ^{chlorine} solution or 200 ppm quats ammonia soln) between uses.

Wiping cloth in sanitizer bucket not submerged in sanitizer solution. Fill sanitizer bucket with sanitizer solution and fully submerge stored wiping cloths.

(B) Food handler certificates are all valid, but valid food safety for manager's certificate was not located at this time. Obtain/present valid food safety for manager's certificate within 60 days.

No other violations noted at the time of inspection

Owner/Operator: Nayth D... Title: _____

REHS: [Signature]