



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Walgreens Computer # \_\_\_\_\_  
 Address: 1781 Colusa City: \_\_\_\_\_

- 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	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: _____ 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				FOOD STORAGE/DISPLAY/SERVICE	
4. Proper eating, tasting, drinking or tobacco use				30. Food storage; food storage containers identified	
PREVENTING CONTAMINATION BY HANDS				EQUIPMENT/UTENSILS/LINENS	
5. Hands clean and properly washed; gloves used properly				31. Consumer self-service	
6. Adequate handwashing facilities supplied & accessible				32. Food properly labeled & honestly presented	
TIME AND TEMPERATURE RELATIONSHIPS				PHYSICAL FACILITIES	
7. Proper hot and cold holding temperatures				41. Plumbing: proper backflow devices	
8. Time as a public health control; procedures & records				42. Garbage and refuse properly disposed; facilities maintained	
9. Proper cooling methods				43. Toilet facilities: properly constructed, supplied, cleaned	
10. Proper cooking time & temperatures				44a. Premises kept free of debris and unnecessary equipment	
11. Proper reheating procedures for hot holding				44b. Appropriate use of equipment	
PROTECTION FROM CONTAMINATION				44c. Janitorial area, provided maintained, and kept clean	
12. Returned and reservice of food				44d. Employee personal items stored in approved location	
13. Food in good condition: safe and unadulterated				44e. Facility is equipped to prevent vermin entrance/harborage	
14a. Food contact surfaces: clean and sanitized				PERMANENT FOOD FACILITIES	
14b. Proper warewashing and sanitizing procedures				45. Floor walls and ceilings: built, maintained, and clean	
FOOD FROM APPROVED SOURCES				SIGNS/REQUIREMENTS	
15. Food obtained from approved source				47. Signs posted; last inspection report available	
16. Compliance with shellstock tags, condition, display				COMPLIANCE & ENFORCEMENT	
17. Compliance with Gulf oyster regulations				48. Plan Review	
CONFORMANCE WITH APPROVED PROCEDURES				49. Permits Available	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				50. Impoundment	
CONSUMER ADVISORY				51. Permit Suspension	
19. Raw, undercooked, and confectionary containing alcohol foods				52. Other	
HIGHLY SUSCEPTIBLE POPULATIONS					
20. Licensed health care facilities/public & private schools; prohibited foods not offered					
WATER/HOT WATER					
21. Adequate hot & cold water provided					
LIQUID WASTE DISPOSAL					
22. Sewage and wastewater properly disposed					
VERMIN					
23. No rodents, insects, birds, or animals					

NO violations observed.

Owner/Operator: Karl Huber

REHS: [Signature] Form Updated 07/21/17  
 Food Facility Inspection Report Forms\_updated 7-2017.xls