FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DB	A:	Inspection/Date:						
Address:						Reinspection Date (on or after):		
Owner/Permitee: Phone No.:						(Reinspections are subject to fees)		
Owner/Permitee: Phone No.:						Inspection Time: Permit Exp. Date:		
Certificate Food Handler: Certificate Expiration Da								
Yeseni	a Leon (+1 dhe					(Certificate expires five years after it is iss	ued)	
	tine Inspection				1 0	Other:		
Applicable Law CALIFO	RNIA RETAIL FOOD CODE ("CalCode), Beginning with	i section I	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for summary)		
In = In compliance N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease		rved Maj	Maj = N	Aajor vid	olation Out = Items	not in compliance COS = Corrected	d On Sit	COS
In	Demonstration of knowledge		Out	003	24. Person in charge present and performs duties		Out	COS
<u>In</u>	2. Communicable disease restrictions					25. Personal cleanliness and hair restraints		
In N/O	Discharge of eyes, nose, mouth Eating, tasting, drinking, tobacco use				26. Approved thawing methods used 27. Food separated and protected			
In N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables			
In	Handwashing facilities available					Toxic substances properly identified, stored and used		
In N/A N/O					30. Food storage, 31. Self service, 32. Labeled			X
In N/A N/O					33. Nonfood contact surfaces clean			
In N/A N/O 9. Proper cooling methods In N/A N/O 10. Proper cooking time and temps					34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair			
In N/A N/O 11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
In N/A N/O 12. Returned and reservice of food					37. Vending Machines			
In N/A N/O					38. Adequate ventilation and lighting			
In N/A N/O					Thermometers provided and accurate Wiping cloths properly used and stored			
In N/A N/O					41. Plumbing, proper backflow prevention			
In N/A N/O 18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: 1 6 °F					44. Premises clean, vermin proof; personal items separate			
In 21. Hot & cold water. Temp: 50 °F In 22. Wastewater properly disposed					45. Floors, walls and ceilings maintained and clean 46. No unapproved living or sleeping quarters			
In 23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available		
					48. Plan Review Req			
		- 91						
No PHF [] or Food	T	21, 1	100	T	E	¥		
°F Food			°F	-	Food	Location		
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40 Milk	Wille Cooles							
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