OD FACILITY INSPECTION REF RT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

			Phone	(530) 93	4-6102	FAX (5	30) 934-6103			
Name o	of Facility/ DE		0 1					Inspection Date:		
Un	Unde Chong's Kestaurant						4	11/16/22	<u> </u>	
Address	ss:	1 >	1 1 1	-				Reinspection Date (on or after):		
+2	2 tite	15	Drland, CA	154	63			(Reinspections are subject to fees)		
Owner/	Permitee:		,		Phone No			Inspection Time: Permit E	Exp. Date	:
Hu	inh T	ran		5	365	-5	521	3:50 pm		
Certifie	ed Food Handl	er:			2.			Certificate Expiration/Date:		
		ran						(Certificate expires five years after it is iss	sued)	
Service:	THE R. P. LEWIS CO., LANSING, MICH.	itine Insp					1 2	Other:		
Applicab	ole Law CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning w	ith section	113700, C	California	Health and Safety Code	(See reverse side of sheet for summary)		
Ir	n = In complia	-	I/A = Not Applicable $N/O = Not Obs$	served	Maj = N	Major vio	olation Out = Item	ns not in compliance COS = Correcte	ed On Site	e
L		+	Critical Risk Factors for Disease	Maj	Out	COS	24 P : 1		Out	COS
In In			nonstration of knowledge nmunicable disease restrictions					ge present and performs duties liness and hair restraints		-
In	N/O		charge of eyes, nose, mouth				26. Approved thay			
<u>In</u>	N/O	-	ng, tasting, drinking, tobacco use				27. Food separated			
In In	N/O		ds clean & properly washed, glove use dwashing facilities available		- V	~	28. Washing fruits	and vegetables es properly identified, stored and used		
	N/A N/O		er hot and cold food holding temps		_			31. Self service, 32. Labeled		-
	V/A)		e as a public health control, records				33. Nonfood conta	ct surfaces clean		
	N/A N/O		er cooling methods per cooking time and temps		-			acilities maintained, test strips nsils, approved, clean good repair	V	
	V/A N/O		eating temperature for hot holding					nsils and linens, storage and use	X	
	V/A N/O	12. Reti	arned and reservice of food				37. Vending Mach	ines		
In N	N/A N/O		d safe and unadulterated d contact surfaces clean and sanitized				38. Adequate venti		X	
In)	N/A IN/O		d from approved source					provided and accurate properly used and stored	~	
	N/A N/O	16. She	l stock tags, 17. Gulf Oyster regs					er backflow prevention		
	N/A) N/O 18. Compliance with HACCP plan							erly disposed; facilities maintained		
								supplied, properly constructed, clean vermin proof; personal items separate		
In	21. Hot & cold water. Temp: A oF						and ceilings maintained and clean			
(In)	22. Wastewater properly disposed							d living or sleeping quarters		
In	p) 23. No rodents, insects, birds, animals						47. Signs posted; Po	Permit & inspection report available		
							40. I lan review re	Adulted		
No PH	F []									
°F	Food		Location		°F		Food	Location		
135 E	Egg Dro	p	Steam Table		138	11/1	-)	0 - 2 1 - 1 -		
. 2	Zou	6	STEATOR TOLOTE		1 20	5	MPIN.	Rice Cookes		- 1
41 5	Breader		Right Prep Goles			Ric	rein			
	Smade Pork hring		Right Prep Goder		141	Ric	dein	Rice Lookes		
41 5	hring)	Right Prep Cooler Left Prep Cooler		141	Ric	rein			
41 5	hing-	25	Right Prep Cooler Left Prep Cooler out for prep		141	Rich	dein	Rice lookes 3-Dow boles	4	
41 5 42 M Comm	hoodle loodle nents:	0 0 0 0	Right Prep Cooler Left Prep Cooler out for prep at dishwashes	- ha	141 42	Richi	hein ce icken h sink	Rice lookes 3-Dow boles - Immediately	aba	tel
41 5 42 M Comm	hoodle loodle nents:	0 0 0 0	Right Prep Cooler Left Prep Cooler out for prep	- ha	141 42	Richi	hein ce icken h sink	Rice lookes 3-Dow boles - Immediately	aba	tel
41 5 42 M Somm Clea	hoodle lents:	oap nk	Right Prep Cooler Left Prep Cooler out for prep at dishwashes mold from baff	tha	141 42	Richi Chi	Mein ce icken h sink machine	Rice lookes 3-Dow boles - Immediately	aba	tel
41 5 Comm Clea Repa	hoodle hents: an pi ur re	oap nk	Right Prep Cooler Left Prep Cooler out for prep at dishwashes	ha lei	141 42	Richi Chi	Mein ce icken h sink machine	Rice lookes 3-Dow boles - Immediately	aba	tel
41 5 Comm Clea Repa	hoodle loodle nents: ide s an pi ur/reg	oap nk.	Right Prep Cooles Left Prep Cooles out for prep at dishwashes mold from baff e wood table i latian hood 5, fi	ha de i de i	141 42 nds	Richi Chi was	Mein ce icken h sink machine on sur	Rice lookes 3-boar looles - Immediately face.	aba	tel
Clean Sta	hoodle hents: ide s an pi ur/reg	oap nk , place	Right Prep Cooler Left Prep Cooler out for prep at dishwashes mold from baff e wood table i latian hood & for	ha de i de i lter	141 42 nds	Rich chi	Mein cken h sink machine on sur en not	Rice lookes 3-boar looles - Immediately face.	aba	tel
Clean Sta	hoodle hents: ide s an pi ur/reg	oap nk , place	Right Prep Cooles Left Prep Cooles out for prep at dishwashes mold from baff e wood table i latian hood 5, fi	ha de i de i lter	141 42 nds	Rich chi	Mein cken h sink machine on sur en not	Rice lookes 3-boar looles - Immediately face.	aba	tel