FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

v						30) 934-6103	Page I of		
Name of Facility/ DBA:							Inspection/Date:		
Oh Bees thue							12/8/21		
Address: CHLI+ AND CASEGC3							Reinspection Date (on or after):		
730 6-5T, OMand, UN 15165							(Reinspections are subject to fees)	791	
Owner/Rermitee:	- 1			hone No.				xp. Date	:
					65-8000		3:50pm		
Certified Food Handler:							Certificate Expiration Date:		
Meliga		plaint Construction/Pre-opening			(Certificate expires five years after it is issued)				
	tine Inspe	ction ☐ Reinspection ☐ Com AIL FOOD CODE ("CalCode), Beginning with					Other:		
Applicable Law CALIFO	MIVIA KEII	THE POOD CODE (Cuicode), Beginning will	n section .	113700, C	инуотна .	нешт ика зајегу Соае (See reverse side of sheet for summary)		
In = In compliance N/A = Not Applicable N/O = Not Obset Critical Risk Factors for Disease				Maj = N		olation Out = Item	s not in compliance $COS = Correct$	_	
In		onstration of knowledge	Maj	Out	COS	24. Person in charge	present and performs duties	Out	COS
(In)	2. Communicable disease restrictions					25. Personal cleanli	ness and hair restraints		
In N/O	Discharge of eyes, nose, mouth Eating tasting drinking tobacco use			-		26. Approved thaw			1
In N/O	5. Hands clean & properly washed, glove use					27. Food separated 28. Washing fruits a			
In	6. Handwashing facilities available					29. Toxic substance	es properly identified, stored and used		
In N/A N/O 7. Proper hot and cold food holding temps In N/A 8. Time as a public health control, records			-			30. Food storage, 3	1. Self service, 32. Labeled		
In N/A N/O 9. Proper cooling methods							icilities maintained, test strips		
In N/A N/O 10. Proper cooking time and temps						35. Equipment, uter	isils, approved, clean good repair		
In N/A N/O 11. Reheating temperature for hot holding In N/A N/O 12. Returned and reservice of food			-	-		36. Equipment, uter 37. Vending Machin	nsils and linens, storage and use	+	-
In 13. Food safe and unadulterated						38. Adequate ventil			
In N/A N/O 14. Food contact surfaces clean and sanitized							provided and accurate		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							roperly used and stored er backflow prevention	X	
In N/A N/O 18. Compliance with HACCP plan							erly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food			-				supplied, properly constructed, clean	-	
In N/A 20. Health care/ School prohibited food									
							vermin proof; personal items separate	+	
In In	21. Hot	& cold water. Temp: °F stewater properly disposed		X		45. Floors, walls an	d ceilings maintained and clean living or sleeping quarters		
In	21. Hot 22. Was	& cold water. Temp: °F		×		45. Floors, walls an 46. No unapproved 47. Signs posted; Pe	d ceilings maintained and clean living or sleeping quarters ermit & inspection report available		
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