FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

			Pho	ne (530) 9	34-6102	FAX (530) 934-6103			_
Nan	ne of Facility/ D	BA:	* 1 × 1					Inspection Date:		
B	Billy & Emily & Donuts							2/18/22		
Add	lress:							Reinspection Date (on or after): /		
55 E. Walker St AMand A						25	963	(Reinspections are subject to fees)		
Owr	Owner/Permitee:)	100			
11					Phone N	0	1	Inspection Time: Permit E	xp. Date	:
120	ao Lim	<u> </u>	2		565	-4	324	11:00 am		
4	ified Food Hand							Certificate Expiration Date:		
	Service: Routine Inspection Reinspection							(Certificate expires five years after it is iss	ued)	
				omplaint	□ C	onstructi	on/Pre-opening I	☐ Other:		
Appli	cable Law CALIF	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning	with section	113700,	California	Health and Safety Code	e (See reverse side of sheet for summary)		
	In = In complia	ance	N/A = Not Applicable $N/O = Not O$	hserved	Mai =	Major vi	olation Out - Itor	ms not in compliance. COS C	10 6	
			Critical Risk Factors for Disease	Maj	Out	COS	Tation Out - Iter	$\frac{1}{1} \text{ms not in compliance} \qquad \text{COS} = \text{Corrected}$	Out	COS
In		1. De	monstration of knowledge				24. Person in char	ge present and performs duties	Out	003
In	71/0		mmunicable disease restrictions				25. Personal clean	liness and hair restraints		
In In	N/O N/O	3. Dis	scharge of eyes, nose, mouth				26. Approved that	ving methods used		
In	N/O	5 Ha	ing, tasting, drinking, tobacco use nds clean & properly washed, glove use			-	27. Food separated	1 and protected		
In	14.0		ndwashing facilities available		1	V	28. Washing fruits	and vegetables es properly identified, stored and used		
In)	N/A N/O		per hot and cold food holding temps		1	X	30. Food storage	31. Self service, 32. Labeled		
In	(N/A)	8. Tin	ne as a public health control, records				33. Nonfood conta			
	N/A N/O		per cooling methods				34. Warewashing t	facilities maintained, test strips		
In (N/A N/O		oper cooking time and temps heating temperature for hot holding				 Equipment, ute 	ensils, approved, clean good repair		
In (N/A N/O		turned and reservice of food		-	-	36. Equipment, ute	nsils and linens, storage and use		
In)			od safe and unadulterated				37. Vending Mach 38. Adequate venti			
In)	N/A N/O	14. Foo	od contact surfaces clean and sanitized					provided and accurate		
In)		15. Foo	od from approved source					properly used and stored	X	
	N/A N/O		ell stock tags, 17. Gulf Oyster regs				41. Plumbing, prop	er backflow prevention	/	
In N/A N/O		18. Compliance with HACCP plan 19. Advisory for raw/undercooked food					42. Garbage proper	ly disposed; facilities maintained		
In N/A)		20. Health care/ School prohibited food					43. Toilet facilities	supplied, properly constructed, clean		
In			& cold water. Temp: \ 06 °F	1			45 Floors walls an	vermin proof; personal items separate d ceilings maintained and clean	-	
In			stewater properly disposed	1			46. No unapproved	living or sleeping quarters		
In)		23. No	rodents, insects, birds, animals				47. Signs posted; Pe	ermit & inspection report available		
							48. Plan Review Re			
NI. D	TIE E 1								2.71	
No P	H									
OF			* :-		°F		Food	Location		
°F	Food		Location		Г		1000			
°F			_ , ,		F		1000			
°F 13			Beverage bole		F		1000	250000		
			_ , ,				1000	200000		
			_ , ,				7000			
			_ , ,				7000			
			_ , ,				7000			
			_ , ,				7000			
13	Food		Beverage bole							
13	Food		Beverage bole	tial						
Comp	Food Milk ments:	Vi	Beverage boles olation (Poten	tial	Clo	Sur	e Viola-	lian)		
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Comp.	ments:	Vi	Beverage boles olation (Potens water of 120	tial o F	Clo	Sul	e Viola-	lian)		
Composition of the composition o	ments:	Vi	Beverage looles Olation (Potens Water of 120 ations	F	Clo.	leas	e Viola-	Han 06°F.		
Composition of the Control of the Co	ments: dical	Vi hot ioli	Beverage looles Olation (Potens water of 120 ations els at handwa	sh.	Clo. M	leas	e Viola- sured I	han) 06°F.		
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Common All	ments: dical	Vi hot ioli	Beverage looles Olation (Potens water of 120 ations els at handwa	sh.	Clo. M	leas	e Viola- sured I	han) 06°F.	, 4.	
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