OD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

			Pnone	(530) 934	1-6102	FAX (53	30) 934-6103	523			
Name	of Facility/ DB		1	_				Inspection Date:			
Lake Elementary School								4/14/22			
Addre	ess:	91	01	1	- A	_		Reinspection Date (on or after):			
46	72 Cor	into	RdN OMar	19	CA	95	363	(Reinspections are subject to fees)			
Owne	er/Permitee:	04) 1	/ P	hone No			Inspection Time: Permit F	xp. Date:		
ILa	Le Un	Fred	School Distric	6				111:25 am			
Certif	fied Food Handle	er:	` `					Certificate Expiration Date:			
13	Stor to	155	Diana Car	pes				(Certificate expires five years after it is is	sued)		
Servi		tine Inspe						Other:			
Applic	cable Law CALIFO	RNIA RETA	AIL FOOD CODE ("CalCode), Beginning wi	th section	113700, C	alifornia i	Health and Safety Code (See reverse side of sheet for summary)			
	In = In complia	nce N	'A = Not Applicable N/O = Not Obs	erved	Maj = N	/Iajor vio	lation Out = Item	s not in compliance COS = Correct	ed On Site	e	
			ritical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In In			onstration of knowledge municable disease restrictions	-	-			e present and performs duties ness and hair restraints	-		
In	N/O		harge of eyes, nose, mouth				26. Approved thaw				
In	N/O		g, tasting, drinking, tobacco use	1			27. Food separated				
In In	N/O		Is clean & properly washed, glove use Iwashing facilities available	1-	ļ		28. Washing fruits a	and vegetables is properly identified, stored and used			
In	N/A N/O 7. Proper hot and cold food holding temps				t			, 31. Self service, 32. Labeled			
In	N/A 8. Time as a public health control, records			1	1		33. Nonfood contac				
In In	N/A N/O 9. Proper cooling methods N/A N/O 10. Proper cooking time and temps			+				scilities maintained, test strips			
In	N/A N/O 11. Reheating temperature for hot holding							sils and linens, storage and use			
In	N/A N/O 12. Returned and reservice of food				-		37. Vending Machin				
In In	N/A N/O 14. Food contact surfaces clean and sanitized			1	-		38. Adequate ventil	s provided and accurate			
In	15. Food from approved source					40. Wiping cloths p	roperly used and stored				
In In	N/A N/O		1 stock tags, 17. Gulf Oyster regs		-			er backflow prevention			
In								properly disposed; facilities maintained cilities supplied, properly constructed, clean			
In	N/A	20. Hea	th care/ School prohibited food				44. Premises clean,	vermin proof; personal items separate			
In			& cold water. Temp: 116 °F	-	X			d ceilings maintained and clean living or sleeping quarters			
								IIVINE OF SECONE QUARTEES			
In In			tewater properly disposed odents, insects, birds, animals	1							
								ermit & inspection report available			
In	our I I						47. Signs posted; Pe	ermit & inspection report available			
In No I		23. No 1	odents, insects, birds, animals		l or		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report available quired			
In	PHF []	23. No 1	Location		°F		47. Signs posted; Pe	ermit & inspection report available			
In No I	Food	23. No 1	Location CHSLOS WARM		°F	5 40	47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report available quired			
No I	Food	23. No 1	Location Cresion Warm Out for service		38	5 40.	47. Signs posted; Pe 48. Plan Review Re Food	Location			
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