FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

								vs, CA 95988 30) 934-6103		Page 1 of	1		
Name of	Facility/ DB		Lengentari	< 1.	!				Inspection Date:	3			
Address: School 5/30/19 Reinspection Date (on or after):													
1308 Farrerew St. Orland						A	95	563	(Reinspections are subject to fees) Celtum				
	Owner/Permitee:						.:		Inspection Time:	Permit Ex			
Orla	Colonally tred School District							35 × 147	11:30 AM	11:30 Am			
Certified Food Handler:									Certificate Expiration Date:				
	bie	BH	noster (+	Tota	plaint				(Certificate expires five years after it is issued)				
Service:	70-	tine Inspe							Other: (See reverse side of sheet for su	ımmarv)			

In	= In complia	nce N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease			rved Maj				tems not in compliance COS = Correcte			COS	
In	Demonstration of knowledge				1114	- Cur		24. Person in charge present and performs duties					
In	N/O	Communicable disease restrictions Discharge of eyes, nose, mouth						25. Personal cleanl 26. Approved thaw	iness and hair restraints			-	
In	N/O	4. Eating, tasting, drinking, tobacco use			ge la c			27. Food separated					
	N/O							28. Washing fruits					
In N/	6. Handwashing facilities available 3/A N/O 7. Proper hot and cold food holding temps			ing temps					es properly identified, stored 1. Self service, 32. Labeled				
In 5N/	In N/A 8. Time as a public health control, records							33. Nonfood conta	ct surfaces clean				
In N/			Proper cooking methods Proper cooking time and temps						acilities maintained, test stri nsils, approved, clean good				
In N/A N/O 11. Reheating temperatur			eating temperature for ho					36. Equipment, ute	Equipment, utensils and linens, storage and use				
	In N/A N/O 12. Returned and reservice of food 13. Food safe and unadulterated			od				37. Vending Machi 38. Adequate venti					
									provided and accurate				
In	In 15. Food from approved source								properly used and stored	X			
	In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/A N/O 18. Compliance with HACCP plan								per backflow prevention orly disposed; facilities maintained				
In N/A N/O 19. Advisory for raw/undercooked food							43. Toilet facilities	supplied, properly construct	ed, clean				
In N/	In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: \2 + °F								vermin proof; personal item d ceilings maintained and cl				
In									living or sleeping quarters	living or sleeping quarters			
In	In 23. No rodents, insects, birds, animals							ermit & inspection report available					
48. Plan Review Required													
No PHF []													
°F	°F Food		Location			۰F	Food		Location				
50 6	00 contelège		Out for Service -		ic 41		thuk		Mile Codes				
179 1	79 Terraki		Metro worm			40 Mile		ile	walkin Cooler				
187	1												
Comments:													
Maintain 100 ppm of chlorine in towal builout. Measured													
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NID CPM -													
	-		32	- 1-00 1-1									
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Received By DAW Bry WWW REHS: John H. Well'S													