FOOD FACILITY INSPECTION REPORT

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

Page 1 of

Phone (530) 934-6102 FAX (530) 934-6103									
Name of Facility/ DBA: Inspection Date:									
MARA GUIRAUS PIZZA							5/31/22		
Address:							Reinspection Date (on or after):		
1123 E. Walver St AMand CA 35963							(Reinspections are subject to fees)		
Owner/Permitee; Phone N						No.: Reinspections are subject to fees) Inspection Time: Permit Exp. Date:			
Amprovious Time.								ip. Date.	
Devinder Shesi, et al. 4:05pm									
Certified Food Handler: Certificate Expiration/Date:									
Arvinder Dhugga						(Certificate expires five years after it is issued)			
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:									
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)									
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site									
-	m - m compi		Critical Risk Factors for Disease	Maj		COS COS	s not in compnance COS = Correcte	Out	COS
In			nonstration of knowledge	ivity	Out		e present and performs duties	Out	CO3
In		Communicable disease restrictions				25. Personal cleanliness and hair restraints			
In	N/O						26. Approved thawing methods used		
In	N/O 4. Eating, tasting, drinking, tobacco use						d separated and protected		
In In	N/O		ds clean & properly washed, glove use dwashing facilities available	+	-		ng fruits and vegetables		
In	N/A N/O		er hot and cold food holding temps	+	~		estances properly identified, stored and used age, 31. Self service, 32. Labeled		
In	N/A		e as a public health control, records				ood contact surfaces clean		
In	N/A N/O	9. Prop	er cooling methods			34. Warewashing fa	hing facilities maintained, test strips		
In	N/A N/O		per cooking time and temps			35. Equipment, uter	t, utensils, approved, clean good repair		
In	N/A N/O		eating temperature for hot holding	-		36. Equipment, utensils and linens, storage and use			
In	In N/A N/O 12. Returned and reservice of food			-	37. Vending Machines				
	In 13. Food safe and unadulterated In N/A N/O 14. Food contact surfaces clean and sanitized			_		38. Adequate ventilation and lighting 39. Thermometers provided and accurate			
In						40. Wiping cloths properly used and stored			
In	N/A N/O		ll stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention			
In	N/A N/O		npliance with HACCP plan			42. Garbage properly disposed; facilities maintained			
In	N/A N/O		risory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean			
In N/A 20. Health care/ School prohibited food			1		44. Premises clean,	vermin proof; personal items separate			
In		21 TT-4	0 1.1		~ /	4.6 E1			
In In			& cold water. Temp: 12 °F		X		d ceilings maintained and clean		
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