FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone	5 (330) 9.	34-6102 FA	X (530) 934-6103			
Name	e of Facility/ DE	3A:	DONUTS DONUTS DO ST., WILLOW				Inspection Date:		
	PAPA	T S	DONUTS	-1900 :		6/5/19			
Addre	ress:						Reinspection Date (on or after):		
8	247 1	1100	o ST. Willow	15	CA		NEXT INSTECT (Reinspections are subject to fees)	TION	i
	er/Permitee:	0000	0 31,000	1	Phone No.:		Inspection Time: Permit E		
	. \	T					9:30	Ap. Date.	
C 1'	JEFF		IELDS						
Certii	neu roou manui	CI.				Certificate Expiration Date: (Certificate expires five years after it is issued)			
-			L FIELDS						
Service		utine Inspe		mplaint	The latest and the la		Other:		
Applic	cable Law CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning w	rith section	n 113700, Calife	ornia Health and Safety Cod	e (See reverse side of sheet for summary)		
	In = In complia	ance N	I/A = Not Applicable $N/O = Not Ob$	served	Maj = Majo	or violation Out = Iter	ms not in compliance COS = Correcte	d On Site	-
0			Critical Risk Factors for Disease	Maj		OS OS	is not in compitance cos correcte		COS
(In			nonstration of knowledge	and the			ge present and performs duties		
em /	2110	-	nmunicable disease restrictions				liness and hair restraints		
(In)	N/O	N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use					ed thawing methods used		
/ln/	N/O		ds clean & properly washed, glove use				ts and vegetables		
(ln) (ln)	6. Handwashing fa		dwashing facilities available				ces properly identified, stored and used		
In	N/A N/O		per hot and cold food holding temps			30. Food storage, 31. Self service, 32. Labeled		X	
	N/A)	8. Tim	e as a public health control, records			33. Nonfood conta	act surfaces clean		
In	N/A N/O 9. Proper cooling methods			K TO A			rewashing facilities maintained, test strips		
In In	N/A N/O		per cooking time and temps leating temperature for hot holding				Equipment, utensils, approved, clean good repair		
In	N/A N/O		urned and reservice of food				36. Equipment, utensils and linens, storage and use		
In	13. Food safe and unadulterated			River		38. Adequate vent			
In In	N/A N/O		d contact surfaces clean and sanitized				Thermometers provided and accurate		
In _	-	15. Foo	d from approved source				40. Wiping cloths properly used and stored		
In	N/A N/O		Il stock tags, 17. Gulf Oyster regs		<u> </u>		41. Plumbing, proper backflow prevention		
In In	N/A N/O		risory for raw/undercooked food				42. Garbage properly disposed; facilities maintained		
In	N/A		lth care/ School prohibited food				43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate		
(In')	21. Hot & cold water. Temp: 120 to F						valls and ceilings maintained and clean		
	22. Wastewater properly disposed		tewater properly disposed				d living or sleeping quarters		
In :		23. No rodents, insects, birds, animals				Permit & inspection report available			
						48. Plan Review R	equired		
NI - D	HE F 3								
No P									
°F	Food		Location		°F	Food	Location		
41	2665	EGGS AVANTLO FRI		55					
			111100						
41	Mick								
41			SHALL DISPLANT AVANTED FRID						
41									
41									
41									
	MILK								
Com	MICK	ROT	SHALL DISPLANTED FRIT	295					
Com	MICK	ROTT		295					
Com	MICK	POTI	SHALL DISPLANT AVANTED FRIT	NS		= Follow	NING:		
Com	Mick ments:		SHALL DISPLANT AVANTED FRIT	NS		E FOLLOW			
Com	MICK mments: NO C	EL	CAL VIOLATION (OPPE	NS GED	By1	K ITEM	CONTAINERS AN		/
Com	MICK ments: NO C ALAB TAINE	EL	CAL VIOLATION CORPE ALL REPACKAC W/ SPICES &	NS GED T	Powp	ERS OR	CONTAINERS AN	RECOGA	UZAR
Com	MICK ments: NO C ALAB TAINE	EL	CAL VIOLATION CORPE ALL REPACKAC W/ SPICES &	NS GED T	Powp	ERS OR	CONTAINERS AN	RECOGA	UZAR
Com 32	MICK Iments: -NO C ALAB CLEAN	EL NS	CAL VIOLATION CORPE ALL REPACKAC W/ SPICES &	NS GED TAPL	POWD!	ERS OR	CONTAINERS AN	RECOGA	UZAR
(Com	MICK IMENTED TAINE CLEAN WHER	WAS A	CAC VIOLATION CORPE ALL REPACKAC W/ SPICES & ND SANITITE A	NS GED TH	POWD! FANCT FEIR	ERS OR ES, ESPEC HANDS.	CONTAINERS AND FOOD NOT EASILY IALLY ON THE	RECOGA	UZAR
Com 32 2000 32 000	MICK IMENTED TAINE CLEAN WHER	NAI AI	SHALL DISPLANT AVANTED FRIT CAR VIOLATION CORPE ALL REPACKAC W/ SPICES & ND SANITIZE A PEOPLE PLACE	NS GED TH	POWD! FANCT FEIR	ERS OR ESPECHANDS.	CONTAINERS AND FOOD NOT EASILY LALLY ON THE	RECOGA	UZAG