FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

					, Willow FAX (53	30) 934-6103	Page 1 of		_
Name of Facility/ DE	3A:	Thone	330) 73	1-0102	17121 (5.	50) 554 6105	Inspection Date:		
CVS Oh	1211					7/10/19			
Address:		Λ	Reinspection Date (on or after):			Reinspection Date (on or after):			
SCAN	ILE 21 Alax	1	MA	9	5963	MPX+ INSDE	etz	m	
Our an /Dommithai	THE IN OFTAI	107	hone No	. /_	5/67	Inspection Time: Permit E			
Owner/Permitee:	2	110	r	TIONE NO		ハフルマ	the state of the s	Ap. Date.	
CUSILON	165	(alitoma LL	- 8	565	> -	4745	3:50pm		
Certified Food Handl	er:						Certificate Expiration Date:		
- Racka	ard	1000					(Certificate expires five years after it is iss	sued)	
	utine Inspe						Other:		_
Applicable Law CALIFO	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	California I	Health and Safety Code (See reverse side of sheet for summary)	19990	
In = In complia	ance N	/A = Not Applicable $N/O = Not Obse$	erved	Mai = N	Major vio	olation Out = Items	not in compliance COS = Correcte	d On Site	9
in in compile		Critical Risk Factors for Disease	Maj	Out	COS			Out	COS
In	1. Den	nonstration of knowledge	1000				present and performs duties		
In		nmunicable disease restrictions	100000				ness and hair restraints		
In N/O		charge of eyes, nose, mouth		-		26. Approved thawing methods used 27. Food separated and protected			
In N/O		Eating, tasting, drinking, tobacco use Hands clean & properly washed, glove use					Vashing fruits and vegetables		
In N/O	6. Handwashing facilities available						bstances properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps						ood storage, 31. Self service, 32. Labeled		
In N/A							nfood contact surfaces clean		
In N/A N/O					\vdash		shing facilities maintained, test strips		
A STATE OF THE PARTY OF THE PAR	N/A N/O 10. Proper cooking time and temps				\vdash		sils, approved, clean good repair	X	
In N/A N/O				-		37. Vending Machin	ent, utensils and linens, storage and use Machines		
In IVII IVO	13. Food safe and unadulterated						lequate ventilation and lighting		
In N/A N/O						39. Thermometers p	rovided and accurate		
In	15. Food from approved source						ng cloths properly used and stored		
	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs						Plumbing, proper backflow prevention Garbage properly disposed; facilities maintained		
In N/A N/O	N/A N/O 18. Compliance with HACCP plan N/A N/O 19. Advisory for raw/undercooked food		No. of the last				cilities supplied, properly constructed, clean		
	N/A 20. Health care/ School prohibited food						an, vermin proof; personal items separate		
In	21. Hot & cold water. Temp: 17 °F			X			ceilings maintained and clean		
In				/			iving or sleeping quarters		
In	23. No 1	rodents, insects, birds, animals		X		47. Signs posted; Per 48. Plan Review Rec	mit & inspection report available	X	
			25.50			46. Flan Keview Kee	unea		
No PHF []							1.0		
F Food		Location		°F Fo		Food	Location		
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40 Hats		Display Walkin	lade	1	-				
40 Hoto		Display walk in	lade						
HO HOTO		Display Walkin	lade	1					
40 HO+D		Display Walkin	laole						
40 Hatb		Display Walkin	laole	5					
40 Hat b		Display Walkin	lade						
									-1
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Comments:	e ha	+ dry mouse des monthly pes	t 10 F	Pin	95	in back	strage room		
Comments:	e ha	t water of 120 + dry mouse d	t 10 F	Pini	95	in back	strage room		
Comments:	e ha	+ dry mouse d s morthly pesses e agenmulation	200	opinion Ar	Par	in back, no act, shelpe	strage room ve-infestation s, dons, & to		
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