FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of

			1 Holle (3	30) 934-	-6102 FA	X (530) 934-6103		
Name	of Facility/ DB/	A:					Inspection pate:	
Orland Cheuron							7/2+/21	
Addre	ss:		11 0 3	1			Reinspection Date (on or after):	
51	NXI	الماريان	MP RA AMAN	12 (1 95963)			(Reinspections are subject to fees)	as
Owner	r/Permitee:		THE VICE OF LAND	Ph	one No.:		Inspection Time: Permit Ex	
- i	// Chinec.	-	di.		165	C8711	1 .	cp. Date.
21	Continue Post Hamilton					-0024	4:00pm	
Certifi	Certified Food Handler:						Certificate Expiration Date:	
- 27	Service: Proutine Inspection Reinspection Comp						(Certificate expires five years after it is issued)	
Servic						1 0	Other:	
Applica	able Law CALIFO.	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	section 1.	13700, Cali	fornia Health and Safety Code (See reverse side of sheet for summary)	
	In = In complian	nce N/	A = Not Applicable N/O = Not Obser	rved	Mai = Ma	or violation Out = Items	s not in compliance COS = Corrected	d On Site
			ritical Risk Factors for Disease	Maj		COS	mot in compliance cos content	Out COS
In			onstration of knowledge			24. Person in charge	present and performs duties	
In	21/0		municable disease restrictions				ness and hair restraints	
In)	N/O N/O		narge of eyes, nose, mouth			26. Approved thawi		
In)	N/O		g, tasting, drinking, tobacco use ls clean & properly washed, glove use			27. Food separated 28. Washing fruits a		
In	14/0		washing facilities available		X		s properly identified, stored and used	X
In	N/A N/O	7. Prop	er hot and cold food holding temps		(-)	30. Food storage, 3	1. Self service, 32. Labeled	
	N/A		as a public health control, records			33. Nonfood contac		
In N/A N/O		9. Proper cooking time and temps					Warewashing facilities maintained, test strips	
In N/A N/O		10. Proper cooking time and temps 11. Reheating temperature for hot holding					35. Equipment, utensils, approved, clean good repair 36. Equipment, utensils and linens, storage and use	
In N/A N/O		12. Returned and reservice of food					37. Vending Machines	
In		13. Food safe and unadulterated					8. Adequate ventilation and lighting	
In N/A N/O		14. Food contact surfaces clean and sanitized					rovided and accurate	
In N/A N/O		15. Food from approved source					riping cloths properly used and stored	
	N/A) N/O		l stock tags, 17. Gulf Oyster regs				backflow prevention (y disposed; facilities maintained	
In N/A N/O		19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean	
In (N/A		th care/ School prohibited food				vermin proof; personal items separate	
In			& cold water. Temp: 123 °F				d ceilings maintained and clean	
		22. Was	Wastewater properly disposed			46. No unapproved	living or sleeping quarters	
						45 CI		
ln			odents, insects, birds, animals				ermit & inspection report available	
						47. Signs posted; Po 48. Plan Review Re	ermit & inspection report available	
In	HF []						ermit & inspection report available	
In No P		23. No 1	odents, insects, birds, animals		off	48. Plan Review Re	ermit & inspection report available quired	
In	HF []	23. No 1		2	oF.		ermit & inspection report available	
In No P		23. No 1	odents, insects, birds, animals	noles	°F	48. Plan Review Re	ermit & inspection report available quired	
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