OOD FACILITY INSPECTION RICHT

GLEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

			Phone (:	530) 934	-6102 F	AX (530) 934-6103	1 age 1 01	· · ·	
Name	of Facility/ DBA	A:					Inspection Date:		
10 Mand Cheuron							7/27/21		
Addre	ss:		11 0 1	1			Reinspection Date (on or after):		
51	RAR Newville KA AMan			1 11 95963			(Reinspections are subject to fees) Pectian		
Owner	r/Permitee:	<u> </u>	the thing or thin	Pl	none No.:		(Rems) ecolons are subject to ices)	Exp. Date:	
< 1	110	1		- 1	365	-68711	4:00pm	mp. Duto.	
) r	537	1/1		1.0	70 >	-0027			
Certin	ied Food Handle	100	1 1 1 -	me-			Certificate Expiration Date:		
	PAP		aced tood	П.О	(Certificate expires five years after it is issued) Construction/Pre-opening Other:				
Servic		ine Inspe	ction						
Applica	able Law CALIFO	KIVIA KE17	TIL FOOD CODE (Calcode), Beginning with	i section 1	13700, Can	gornia treatin una sajety Code	See reverse side of sheet for summary)		
	In = In complian		A = Not Applicable $N/O = Not Obse$				s not in compliance COS = Correct		
			ritical Risk Factors for Disease	Maj	Out	COS	1 . C 1	Out COS	
In In			onstration of knowledge municable disease restrictions				e present and performs duties ness and hair restraints		
In)	N/O		harge of eyes, nose, mouth			26. Approved thaw			
In	N/O		ng, tasting, drinking, tobacco use			27. Food separated			
In In	N/O		ds clean & properly washed, glove use dwashing facilities available			28. Washing fruits		~	
In	N/A N/O		er hot and cold food holding temps		X		es properly identified, stored and used 1. Self service, 32. Labeled	X	
	N/A)	8. Time	e as a public health control, records			33. Nonfood contac	t surfaces clean		
	N/A) N/O		er cooling methods				acilities maintained, test strips		
	N/A N/O N/A N/O		per cooking time and temps eating temperature for hot holding				nsils, approved, clean good repair		
In	N/A N/O		armed and reservice of food			37. Vending Machi			
In			d safe and unadulterated			38. Adequate ventil			
	N/A) N/O		d contact surfaces clean and sanitized				provided and accurate		
In	N/A) N/O		d from approved source				roperly used and stored er backflow prevention		
	N/A) N/O		appliance with HACCP plan				ly disposed; facilities maintained		
_	N/A N/O	19. Adv	isory for raw/undercooked food			43. Toilet facilities	supplied, properly constructed, clean		
	N/A		lth care/ School prohibited food				vermin proof; personal items separate		
In			& cold water. Temp: 123 °F stewater properly disposed				d ceilings maintained and clean living or sleeping quarters		
In		23. No rodents, insects, birds, animals					d; Permit & inspection report available		
48. Plan Review Requir							equired		
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No P	1						I		
°F Food		l	Location		°F	Food	Location		
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40	Mulk		Walkin Cooler						
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Con	nments:								
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