FOOD FACILITY INSPECTION REPORT

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

-						30) 934-6103	Page 1 01		
Name of Facility/ DBA:							Inspection Date:		
Helho on 4th Street							9/2/22		
Address:	- 1						Reinspection Date (on or after):		
824 Fourth St Orland, CA 95963						Next Tuspection (Reinspections are subject to fees)			
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex	xp. Date:	:
Lorge Vasquez				988-9030			11:15am		
Certified Food Handler:					Certificate Expiration Date:				
- Hore Current/In Process-							(Certificate expires five years after it is iss	ned)	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:									
Applicable Law CALIFO	RNIA RETA	AIL FOOD CODE ("CalCode), Beginning wit	th section	113700, C	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									
III — III Compila		ritical Risk Factors for Disease	Mai	Out	COS	Mation Out - Rem	s not in compnance COS – Correcte	Out	COS
In	1. Dem	onstration of knowledge		X		24. Person in charg	e present and performs duties		
In		municable disease restrictions					ness and hair restraints		I
In N/O N/O	Discharge of eyes, nose, mouth Eating, tasting, drinking, tobacco use					26. Approved thaw 27. Food separated			
In N/O	5. Hands clean & properly washed, glove use					28. Washing fruits			
(In)	6. Handwashing facilities available			X			es properly identified, stored and used		
In N/A N/O	N/O 7. Proper hot and cold food holding temps					30. Food storage, 3 33. Nonfood contact	1. Self service, 32. Labeled		
In N/A N/O	8. Time as a public health control, records N/O 9. Proper cooling methods						acilities maintained, test strips		
In N/A N/O							nsils, approved, clean good repair		
	N/O 11. Reheating temperature for hot holding						sils and linens, storage and use		
In N/A N/O	12. Returned and reservice of food 13. Food safe and unadulterated			-		 37. Vending Machi 38. Adequate ventil 			-
In N/A N/O				×			provided and accurate		
In	In 15. Food from approved source			- 6		40. Wiping cloths p	ns properly used and stored		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs			-	_			g, proper backflow prevention		
In N/A N/O 18. Compliance with HACCP plan In N/A N/O 19. Advisory for raw/undercooked food							properly disposed; facilities maintained ilities supplied, properly constructed, clean		
In N/A 20. Health care/ School prohibited food							ean, vermin proof; personal items separate		
441		thi care, believe promotica roog.				Tit. I I williams of order,	vernim proof, personal nems separate		1
In	21. Hot	& cold water. Temp: 36 °F				45. Floors, walls an	d ceilings maintained and clean		
In In	21. Hot 22. Was	& cold water. Temp: 136 °F tewater properly disposed				45. Floors, walls an 46. No unapproved	d ceilings maintained and clean living or sleeping quarters		
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