

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: WILLOWS SENIOR NUTRITION SITE		Inspection Date: 11/30/16	
Address: 556 E. SYCAMORE ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: GLENN CO. OFFICE OF ED.	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: JENNIFER SEELY		Certificate Expiration Date: CERT. ABOUT 12/7/16 TO EXPIRE <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, 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	
Critical Risk Factors for Disease				Maj	Out	COS					
In								24. Person in charge present and performs duties	Out	COS	
In								25. Personal cleanliness and hair restraints			
In		N/O						26. Approved thawing methods used			
In		N/O						27. Food separated and protected			
In		N/O						28. Washing fruits and vegetables			
In					X			29. Toxic substances properly identified, stored and used			
In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			
In	N/A	N/O						33. Nonfood contact surfaces clean			
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			
In								37. Vending Machines			
In	N/A	N/O						38. Adequate ventilation and lighting			
In								39. Thermometers provided and accurate			
In	N/A	N/O						40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			
In	N/A	N/O						42. Garbage properly disposed; facilities maintained			
In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean			
In	N/A	N/O						44. Premises clean, vermin proof; personal items separate			
In								45. Floors, walls and ceilings maintained and clean			
In								46. No unapproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
40°	MILK	INSIDE 2-DOOR			

Comments:
 - NO CRITICAL VIOLATIONS
 *A FACILITY IS CLEAN AND WELL MAINTAINED
 CORRECT THE FOLLOWING:
 (6) PROVIDE HAND TOWELS / PAPER TOWELS AT THE KITCHEN ONLY SINK ON A DISPENSER.
 NOTE: FACILITY CERT FOOD MGR. IS ABOUT TO EXPIRE.
 OBTAIN NEW CERT. IMMEDIATELY.

Received By: LEFT ON COUNTER IN KITCHEN	REHS: ANDREW PEYO
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