## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of \_\_\_\_

Nam	as of Eas	ilie./ DI	2 4 .	Phone	(530) 93	4-0102	FAX (S	530) 934-6103	T			
Name of Facility/ DBA:									Inspection Date:			
Nicous toop BANK								12/20/16				
Address:									Reinspection Date (on or after):			
	444	N	1.0	-iLila C= P	NEXT INSPECTION (Reinspections are subject to fees)							
Oum	or/Dorm	itaa:	. (1	EHAMA ST., BE		<u> </u>	140	WS, CIT				
Owner/Permitee: Phone No.:									Inspection Time:	Permit E	xp. Date	2:
TIRST DUTHERN DATTET (HE					INI				3:00	>		
Certified Food Handler:									Certificate Expiration Date			
1	NA	T	POF.									
									(Certificate expires five years after it is issued)  Other:			
				TAIL FOOD CODE ("CalCode), Beginning w								
пррп	eable Lav	CALIT	MINIARE	TAIL FOOD CODE ( Culcode), Beginning w	un section	113700, 0	anjornia	Healin and Safety Code (	See reverse side of sheet for sumi	mary)		
	In = In	complia	ince 1	N/A = Not Applicable $N/O = Not Ob$	served	Mai = N	Major vi	olation Out = Items	not in compliance COS =	= Correcte	d On Sit	e
			7	Critical Risk Factors for Disease	Maj	Out	COS				Out	CO
In				monstration of knowledge				24. Person in charge	present and performs duties			
In				mmunicable disease restrictions	A technique			25. Personal cleanlin	ness and hair restraints			
In		NO		charge of eyes, nose, mouth			1	26. Approved thawir				
In		NO	4. Eat	ing, tasting, drinking, tobacco use	3 300			27. Food separated a				
In		N/O		nds clean & properly washed, glove use				28. Washing fruits a				
In	ATIA	NI/O		ndwashing facilities available					properly identified, stored as	nd used		_
	In N/A N/O			per hot and cold food holding temps					d storage, 31. Self service, 32. Labeled			-
_	In N/A		8. I im	ne as a public health control, records					od contact surfaces clean			_
In	N/A)	N/O		per cooling methods			1		cilities maintained, test strips			
In	N/A	N/O		per cooking time and temps					sils, approved, clean good rep			_
In In	N/A	N/O N/O		heating temperature for hot holding					sils and linens, storage and us	e		
In In	N/A	N/O		turned and reservice of food				37. Vending Machine	THE RESERVE AND ADDRESS OF THE PERSON OF THE			
In	N/A	N/O		od safe and unadulterated	-			38. Adequate ventila				
In	IN/A	N/O		od contact surfaces clean and sanitized				39. Thermometers pr				
In N/A N/O				od from approved source					oths properly used and stored			
	N/A	N/O		ell stock tags, 17. Gulf Oyster regs mpliance with HACCP plan	5.0			41. Plumbing, proper	backflow prevention			
	(N/A)	N/O		visory for raw/undercooked food					disposed; facilities maintaine			
In	N/A	N/O							ipplied, properly constructed,			
In			20. Health care/ School prohibited food 21. Hot & cold water. Temp: Zot °F						ermin proof; personal items s			
(n)			22. Wastewater properly disposed						ceilings maintained and clear	n		
In				rodents, insects, birds, animals				46. No unapproved II	ving or sleeping quarters	1.1		
			23. 140	rodents, misects, onds, animais				48. Plan Review Regi	mit & inspection report availa	able		
				w w				46. Flan Keview Keqi	uneu			
No P	HE [	1 4	Air D	2		. +						
°F	111	Food	111	Location HAZAR	Dow	100	000	15 FROZE				
F Food			Location		°F Food		Locati	ion				
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	ments											
-	NO	VIC	LAT	TONS OBSERVE	D	AT	TH	E TIME C	OF INSPECT	TON.		
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