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

_			3
Page	1	of	1

net 3

						FAX (530) 934-6103			====
Nar	ne of Facility/ DI	3A: /				(227)	Inspection Date:		
Mill Street School							3/9/17		
Add	ress:	1					Reinspection Date (on or after):		
11	2	_]	24 2.1						
Owa	ar/Parmitan	SYI C	DI, arland,	(Reinspections are subject to fees)					
I OWI	/ Itel/Permittee	1 .	0 1/1 1	- 1	Phone No).;	Inspection Time: Permit E	exp. Date	e:
Or	tandl	100	hed Server DISK	2019	365	-1240 ×661	10:30 gm		
Cert	ified Food Handl	er:					Certificate Expiration Date:		
	Aleste		OLAN				(Certificate expires five years after it is is:	sued)	
Serv		itine Insp			☐ Co		Other:		
Appl	icable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wi	ith section	113700, 0	California Health and Safety Code	(See reverse side of sheet for summary)		
	In = In complia	ince ?	N/A = Not Applicable $N/O = Not Obs$	d	M-1 - 1	Administration of the			
	iii iii compila		N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Out	Major violation Out = Item	s not in compliance COS = Correcte	1	
In			nonstration of knowledge	Iviaj	Out		e present and performs duties	Out	COS
(In)		2. Co	nmunicable disease restrictions	10000		25. Personal cleanli	ness and hair restraints		1
In	N/O		charge of eyes, nose, mouth			26. Approved thaw	Approved thawing methods used		
In In	N/O N/O		ing, tasting, drinking, tobacco use		-		eparated and protected		
In	N/O		nds clean & properly washed, glove use adwashing facilities available			28. Washing fruits a		-	+
In	or attended a variable				29. Toxic substances properly identified, stored and used 30. Food storage, 31. Self service, 32. Labeled			-	
In	(N/A)	8. Tim	e as a public health control, records			33. Nonfood contac	t surfaces clean	<u> </u>	1
In	N/A N/O		per cooling methods			34. Warewashing fa	cilities maintained, test strips		
In In	N/A N/O		per cooking time and temps			35. Equipment, uten	sils, approved, clean good repair		
In	N/A (N/O)		neating temperature for hot holding urned and reservice of food			36. Equipment, uten	sils and linens, storage and use	-	-
In			od safe and unadulterated			37. Vending Machin 38. Adequate ventila			-
In	N/A N/O	14. Foc	d contact surfaces clean and sanitized			1	rovided and accurate		
In	In 15. Food from approved source				40. Wiping cloths pr	properly used and stored			
In In	N/A N/O	16. She	ll stock tags, 17. Gulf Oyster regs			41. Plumbing, prope	r backflow prevention		
	N/A N/O		npliance with HACCP plan visory for raw/undercooked food				y disposed; facilities maintained		
In)	N/A		Ith care/ School prohibited food				upplied, properly constructed, clean /ermin proof; personal items separate		
In			& cold water. Temp: 132 °F		X		ceilings maintained and clean		
In			stewater properly disposed				iving or sleeping quarters		
In		23. No	rodents, insects, birds, animals			47. Signs posted; Per	ermit & inspection report available		
	1					48. Plan Review Req	uired		
No P	HF []		7.				35 5 T 2 3 3 3 3 3 3 5 5 5 5 5 5 5 5 5 5 5 5 5		
°F	Food		Location		°F	Food	Location		
	1 Tood Location			F	rood	Location			
39	mule		Waltern Cooles						
40	Milk		Milk Cooles						
					1				
Com	ments:								-
P	rounde	w	am water be h employee	An	rer	100°F-1	08° Fin Mal	it	
1.	Je (x	and	la pomolousep	No	<1-	2000 1.70	Let temporat	110	
51		1	- Fristonia	17	>M	our, was	10 Temperation	2016	
PE	alld	at	771						
		17. 17. 17.							-
2000	ived By.	20	me Loga _		DI	110	H. Wells		
CCCC.	iveu by: V		me / Dyk		K	EHS: 6 ha	NI WWW >		