FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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							vs, CA 95988 330) 934-6103	rage ror				
Name of Facility/ DBA: Inspection Date:												
1474 School 4/14/1+								4/14/1+				
Address: Reinspection Date (on or after):												
Owner/Permitee: Phone No.: (Reinspections are subject to fees) Inspection Time: Permit Exp. De												
Tomas Exp. 20												
Certified Food Handler: Certificate #xpiration Date:												
MATU I Place								Certificate expires five years after it is iss	- 15			
Servi		tine Insp	pection ☐ Reinspection ☐ Com	plaint	□ Co	nstruction	on/Pre-opening	Other:	uea)			
Appli	cable Law CALIFO	RNIA RE	TAIL FOOD CODE ("CalCode), Beginning wit	h section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summary)				
	In = In complia	nce	N/A = Not Applicable $N/O = Not Obset$	erved	Maj = N	Major vi	olation Out = Items	not in compliance COS = Correcte	d On Sit	e		
Critical Risk Factors for Disease			Maj	Out	COS			Out	COS			
In In			monstration of knowledge mmunicable disease restrictions					present and performs duties ess and hair restraints				
In	N/O	3. Dis	scharge of eyes, nose, mouth				26. Approved thawing methods used					
In In	N/O N/O		ting, tasting, drinking, tobacco use nds clean & properly washed, glove use				27. Food separated and protected 28. Washing fruits and vegetables					
In	In 6. Handwashing facilities available					29. Toxic substances properly identified, stored and used						
In	N/A N/O		per hot and cold food holding temps ne as a public health control, records				30. Food storage, 31. Self service, 32. Labeled					
In	N/A (N/O)		per cooling methods				33. Nonfood contact surfaces clean 34. Warewashing facilities maintained, test strips					
In	In N/A N/O 10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair						
In	In N/A N/O 11. Reheating temperature for hot holding In N/A N/O 12. Returned and reservice of food					36. Equipment, utensils and linens, storage and use 37. Vending Machines						
In	21/4 21/0		od safe and unadulterated				38. Adequate ventilation and lighting					
In	In N/A N/O 14. Food contact surfaces clean and sanitized In 15. Food from approved source					Thermometers provided and accurate Wiping cloths properly used and stored						
In	N/A) N/O	16. She	ell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention					
In N/A N/O 18. Compliance with HACCP plan In N/A N/O 19. Advisory for raw/undercooked food						42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean						
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate						
In 21. Hot & cold water. Temp: 123 °F					45. Floors, walls and ceilings maintained and clean							
In	In 22. Wastewater properly disposed In 23. No rodents, insects, birds, animals					46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available						
			5-3-6			48. Plan Review Required						
No P	HE C 1		9									
°F	Food		Location		°F		Food	Location				
-	•				F Food		roou	Location				
40	Salam	· ·	2-Dow Looles									
36	36 Milk		Mule Cooler									
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Com	ments:					1						
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Rece	ived By	///	and Johns		RI	FHS.	- John	H Wells				