FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988

Page 1 of _______

			Phone	(530)93	4-6102 FA	X (530) 934-6103							
Name of Facility/ DBA:							Inspection	on Dat	te:				
SALTEA							1	10	17				
Address:								Reinspection Date (on or after):					
Owner/Permitee: Phone No.:							(Reinspections are subject to fees)						
Owner/Permitee: Phone No.:								Inspection Time: Permit Exp. Date:					
SARAH FEIRONI								9:30					
SAISAH LEGVON									piration Date:				
CBTAIN WITHIN GO DAYS								(Certificate expires five years after it is issued)					
Servi		itine Insp		plaint	Constr	iction/Pre-opening	Other:	с схрп	es nve years after it is is	sucu)			
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 complia	, naa N	I/A = Not Applicable $N/O = Not Obs$		Mai - Maia	- deleties Out - Item			000 - 0	10. 63			
	m – m compna		I/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Maj = Majo	r violation Out = Item	s not in con	прпап	ce COS = Correct	Out	COS		
(In)			nonstration of knowledge		0	24. Person in charge	present an	nd peri	forms duties		1000		
(In)	(110)		nmunicable disease restrictions			25. Personal cleanli			100000000000000000000000000000000000000				
In In	(N/O)		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use			26. Approved thaw				1	-		
In	(N/O)		ds clean & properly washed, glove use			27. Food separated 28. Washing fruits a				1	+		
(In)			dwashing facilities available			29. Toxic substance			fied, stored and used		1		
Tip	N/A N/O		per hot and cold food holding temps			30. Food storage, 31			. Labeled				
In In	N/A N/O		e as a public health control, records per cooling methods			33. Nonfood contac			d toot at-i		-		
In	N/A N/O		per cooking time and temps			34. Warewashing fa 35. Equipment, uten				-	-		
In	N/A N/O		eating temperature for hot holding			36. Equipment, uten							
In	N/A N/O		urned and reservice of food			37. Vending Machin	ies						
In In	N/A N/O		d safe and unadulterated d contact surfaces clean and sanitized			38. Adequate ventila					-		
In)	N/A N/O		d from approved source			39. Thermometers p 40. Wiping cloths pi					-		
In	N/A N/O		Il stock tags, 17. Gulf Oyster regs			41. Plumbing, prope				×			
In	MA N/O		npliance with HACCP plan			42. Garbage properly	disposed;	facili	ties maintained				
In In	N/A N/O		isory for raw/undercooked food			43. Toilet facilities s				-			
În	(N/A)		Ith care/ School prohibited food			44. Premises clean, vermin proof; personal items separate 45. Floors, walls and ceilings maintained and clean							
(n)			And the second s							~	×		
(n)		22. Was	tewater properly disposed rodents, insects, birds, animals			46. No unapproved I 47. Signs posted; Per	iving or sle	eping	quarters	~	*		
(n)		22. Was	tewater properly disposed			46. No unapproved l	iving or sle mit & insp	eping	quarters	~	*		
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Continuation Sheet

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Name of Facility/ BBA: ALTEA	A 6 7
Address:	
Owner/Permitee:	
1 / 197	C.I.
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety	Lode
Comments: OFFECT, THE FOLLOWING CONT.) :
AS FINISH UP TRIM BASEBOARD FLOOR TRA	NSITTONS IN THE BAC
HALLWAY & STORAGE POCH.	
(5) SECURE WOOD & DRY WALL TO THE	E WALLS IN THE
BACK STORAGE ROOM, SEAL UP ANY A	FOLES, CIPACICS &
CREVICES THAT COULD PROVIDE PEST	SNTRY IN THESE
AREAS.	
** FACILITY MUST OBTAIN FOOD SAFE	TY MANAGER CEXT
WITHIN GO DAYS. ALL OTHER F	GOD EMPLOYETS
MUST OBTAIN FOOD HANDLER CAM	×5.
Received By: REHS: APR	ZEW ETTIS
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