

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
 257 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <b>ARTOIS MARKET</b>		Inspection Date: <b>1/8/13</b>	
Address: <b>345 FRONT STREET, ARTOIS (Hwy 99)</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>JAMES &amp; JUDY CHITTENDEN</b>	Phone No.:	Inspection Time: <b>3:30</b>	Permit Exp. Date:
Certified Food Handler: <b>-PREPACKAGED ONLY</b>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE ("CalCode)</b> , 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	COS	Out = Items not in compliance	COS = Corrected On Site
<input checked="" type="checkbox"/>							
<b>Critical Risk Factors for Disease</b>							
<input checked="" type="checkbox"/>	N/O	1. Demonstration of knowledge				24. Person in charge present and performs duties	Out
<input checked="" type="checkbox"/>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints	
<input checked="" type="checkbox"/>	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used	
<input checked="" type="checkbox"/>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	
<input checked="" type="checkbox"/>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables	
<input checked="" type="checkbox"/>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used	
<input checked="" type="checkbox"/>	<del>N/A</del> N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	
<input checked="" type="checkbox"/>	<del>N/A</del> N/O	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
<input checked="" type="checkbox"/>	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
<input checked="" type="checkbox"/>	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	
<input checked="" type="checkbox"/>	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
<input checked="" type="checkbox"/>	N/A	12. Returned and reservice of food				37. Vending Machines	
<input checked="" type="checkbox"/>		13. Food in good condition, safe, unadulterated				38. Adequate ventilation and lighting	
<input checked="" type="checkbox"/>	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	
<input checked="" type="checkbox"/>		15. Food from approved source				40. Wiping cloths properly used and stored	
<input checked="" type="checkbox"/>	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
<input checked="" type="checkbox"/>	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
<input checked="" type="checkbox"/>	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	
<input checked="" type="checkbox"/>	N/A	20. Health care/ School prohibited food				44. Premises clean and vermin proof; personal items separate	
<input checked="" type="checkbox"/>		21. Hot & cold water. Temp: <b>109 °F</b>		X		45. Floors, walls and ceilings maintained and clean	
<input checked="" type="checkbox"/>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
<input checked="" type="checkbox"/>		23. No rodents, insects, birds, animals		X		47. Signs posted; Last inspection report available	

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	(UN-OPEN) MILK	DISPLAY FRIDGE			
39	SALAMI SANDWICH	TRUE DISPLAY FRIDGE			

Comments:  
 = NO CRITICAL VIOLATIONS  
 \* FACILITY IS CLEAN & WELL MAINTAINED \*  
 CORRECT THE FOLLOWING:  
 (21) HOT WATER SUPPLIED AT THE 3-COMPARTMENT SINK MUST BE 120°F OR GREATER. WATER MEASURED 109°F AT TAP.  
 (22) KEEP FACILITY FREE OF ALL MICE, INSECTS & VERMIN AT ALL TIMES. OBSERVED A FEW DRIED MOUSE DROPPINGS IN THE CABINETS NEAR SODA MACHINE.

Received By: Dominica Nates REHS: Andrew A. Fejo