## FOOD FACILITY INSPECTION REPORT

					orth Villa	a Avenu	e, Willov	vs, CA 95988 30) 934-6103	Page 1 of	f <u>\</u>	
Name of Facility/ DBA:							TAA (S	30) 934-0103	Inspection Date:		
Subwall									10/2/17		
Address:								Reinspection Date (on or after):	-		
1839 Newville Rd. DMand GA SEGE3								(Reinspections are subject to fees)			
Owner/Permitee: Phone No.:							0.:			Exp. Date:	
12	I	W	The	10.	8	36	5-6	5250	3:15 pm		
Cert	ified Foo	od Handl	er:	1					Certificate Expiration Date:		
Osette to rester										sued)	
Service: $\square$ Routine inspection $\square$ Reinspection $\square$ Complaint $\square$ Construction/Pre-opening $\square$ Other:											
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
	In = Ir	complia	ince N	N/A = Not Applicable $N/O = Not Obs$	served	Maj =	Major vio	olation Out = Iter	ms not in compliance COS = Correcte	ed On Site	
In				Critical Risk Factors for Disease	Maj	Out	COS			Out COS	
In				monstration of knowledge mmunicable disease restrictions		-	-		ge present and performs duties liness and hair restraints	-	
ln		N/O	3. Disc	charge of eyes, nose, mouth					ving methods used	<del>                                     </del>	
In		N/O	4. Eati	ing, tasting, drinking, tobacco use				27. Food separated	and protected		
In In	*	N/O		ds clean & properly washed, glove use dwashing facilities available	ALEDONES I	<u> </u>	-	28. Washing fruits	and vegetables ces properly identified, stored and used		
In	N/A	N/O	7. Prop	per hot and cold food holding temps					31. Self service, 32. Labeled		
In	N/A		8. Tim	e as a public health control, records	No. of the			33. Nonfood conta	ct surfaces clean		
In In	N/A N/A	N/O N/O		per cooling methods					facilities maintained, test strips		
ln	N/A N/O 10. Proper cooking time and temps N/A N/O 11. Reheating temperature for hot holding			CONTRACTOR OF				Equipment, utensils, approved, clean good repair Equipment, utensils and linens, storage and use			
In	N/A	N/O	12. Ret	urned and reservice of food				37. Vending Mach			
In In				13. Food safe and unadulterated					. Adequate ventilation and lighting		
In	IN/A	N/O	Food contact surfaces clean and sanitized     Food from approved source						39. Thermometers provided and accurate 10. Wiping cloths properly used and stored		
In	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs			E PE			41. Plumbing, prop	<del>  </del>			
In	N/A N/O 18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained				
In In	N/A N/A	N/O		risory for raw/undercooked food lth care/ School prohibited food					supplied, properly constructed, clean		
In			21. Hot & cold water. Temp: °F					44. Premises clean, vermin proof; personal items separate 45. Floors, walls and ceilings maintained and clean			
In			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
In	In		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available			
								48. Plan Review Re	equired		
No I	No PHF [ ]										
°F		Food		Location		°F	T	Food	Location	-	
	Chi	ckent	Toodle	1 - 6 1 - 1 /		1	1				
130	5	oup		sone well							
121	Tes	inde	Li .	Steam Table.							
156	d	rice	w	Steam INDE.							
Con	nment	s:									
	<		C 1	not !				1 /	<u> </u>		
Reinspection found violations atted 9/15/17 found: Chicken sour still not 135°+ w- above Restroom still missing self closing device.											
ill I am Thomas Trumber											
Chicken Soup Still not 135°+ w about											
KISATUOIN STILL IVUSSIAR SUA CROSINE DEVICE.											
				3				2			
	-										
2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1											