

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: <i>Sunshine - The Herb Store</i>		Inspection Date: <i>10/21/13</i>	
Address: <i>330 Sixth St, Oakland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Dolores Gomez</i>	Phone No.: <i>865-3022</i>	Inspection Time: <i>12:20 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Prepackaged Food -</i>		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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (See reverse side of sheet for summary)			

In = In compliance	N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site
		Critical Risk Factors for Disease			
In	N/O	1. Demonstration of knowledge	Maj	Out	COS
In		2. Communicable disease restrictions			
In	N/O	3. Discharge of eyes, nose, mouth			
In	N/O	4. Eating, tasting, drinking, tobacco use			
In	N/O	5. Hands clean & properly washed, glove use			
In		6. Handwashing facilities available			
In	N/A	N/O	7. Proper hot and cold food holding temps		
In	N/A	N/O	8. Time as a public health control, records		
In	N/A	N/O	9. Proper cooling methods		
In	N/A	N/O	10. Proper cooking time and temps		
In	N/A	N/O	11. Reheating temperature for hot holding		
In	N/A	N/O	12. Returned and reservice of food		
In			13. Food in good condition, safe, unadulterated		
In	N/A	N/O	14. Food contact surfaces clean and sanitized		
In			15. Food from approved source		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs		
In	N/A	N/O	18. Compliance with HACCP plan		
In	N/A	N/O	19. Advisory for raw/undercooked food		
In	N/A		20. Health care/ School prohibited food		
In			21. Hot & cold water. Temp: <i>121</i> °F		
In			22. Wastewater properly disposed		
In			23. No rodents, insects, birds, animals		
			24. Person in charge present and performs duties		
			25. Personal cleanliness and hair restraints		
			26. Approved thawing methods used		
			27. Food separated and protected		
			28. Washing fruits and vegetables		
			29. Toxic substances properly identified, stored and used		
			30. Food storage, 31. Self service, 32. Labeled		
			33. Nonfood contact surfaces clean		
			34. Warewashing facilities maintained, test strips		
			35. Equipment, utensils, approved, clean good repair		
			36. Equipment, utensils and linens, storage and use		
			37. Vending Machines		
			38. Adequate ventilation and lighting		X
			39. Thermometers provided and accurate		
			40. Wiping cloths properly used and stored		
			41. Plumbing, proper backflow prevention		
			42. Garbage properly disposed; facilities maintained		
			43. Toilet facilities supplied, properly constructed, clean		X
			44. Premises clean and vermin proof; personal items separate		
			45. Floors, walls and ceilings maintained and clean		X
			46. No unapproved living or sleeping quarters		
			47. Signs posted; Last inspection report available		

No PHF <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments:
Correct the following:

8) Replace dim light in restroom.

13) Provide self-closing device on restroom door.

15) Provide base coving in main sales/food area.

Received By: <i>[Signature]</i>	REHS: <i>John H. Wells</i>
---------------------------------	----------------------------