FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of ____

			Phone (:	530) 93	4-6102	FAX (5	30) 934-6103			
Name of Facility/ DBA:								Inspection Date:		
CIPCLE K Address: 210 WEST WOOD ST., WILLOWS, CA Owner/Permitee: Phone No.:								5/16/17		
Addr	ress:							Reinspection Date (on or after):		
210 LOGGT WOOD ST WILLIAMS RA								(Reinspections are subject to fees)		
Own	er/Permitee:	002	31 0000 31. 10		Phone No	12 / (CA.	(Reinspections are subject to fees) Inspection Time: Permit E		
0	on onne.			1 '	none ivo	/		3:50	Ap. Date.	*
Certi	fied Food Handl	er:	117					Certificate Expiration Date:		
		TA	WHITE	(Certificate expires five years after it is iss	sued)					
Servi		itine Insp					1 0	Other:		
Applic	cable Law CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning with	section	113700, C	California .	Health and Safety Code	(See reverse side of sheet for summary)		
	In = In complia	ince N	N/A = Not Applicable $N/O = Not Obser$	rved	Mai = N	Major vio	lation Out = Item	s not in compliance COS = Correcte	d On Site	0
	ти ти сотприа		Critical Risk Factors for Disease	Maj	Out	COS	nation Out – item	is not in compliance Cos - correcte	Out	COS
dn			nonstration of knowledge				24. Person in charg	e present and performs duties		
In			nmunicable disease restrictions					iness and hair restraints		
In	N/O		charge of eyes, nose, mouth				26. Approved thaw			
In In	(N/O)		ing, tasting, drinking, tobacco use ds clean & properly washed, glove use			\vdash	27. Food separated 28. Washing fruits			-
lh)	(14/0)		dwashing facilities available			+		es properly identified, stored and used	1 1	-
In	N/A_ N/O		per hot and cold food holding temps			\vdash		1. Self service, 32. Labeled		
ln	NA	8. Tim	e as a public health control, records				33. Nonfood contac	t surfaces clean		
In	N/A (N/O)	- 1	per cooling methods					acilities maintained, test strips		
In	N/A N/O		per cooking time and temps					nsils, approved, clean good repair	×	
In	N/A N/O		neating temperature for hot holding urned and reservice of food				36. Equipment, utensils and linens, storage and use 37. Vending Machines			
(In)	Ton Tripo		d safe and unadulterated	Naci Es				8. Adequate ventilation and lighting		
In N/A N/O 14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate				
In	In 15. Food from approved source						40. Wiping cloths properly used and stored			
	In N/O 16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention			
	In N/O 18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained			
In N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food						43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate				
Īn							d ceilings maintained and clean			
			2. Wastewater properly disposed					living or sleeping quarters		
In		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available			
							48. Plan Review Red	quired		
								220407 2 3		
No P						7				
°F	Food		Location		°F		Food	Location		
_	264 SA	LAD	AD REACH-IN TRUE FRE							
32	SANDWIN	14	(- (- (- (- (- (- (- (- (- (-	195						
38			WALK-IN FRIDGE						177.7	
38	EGLS		REACH - IN TRUE							
136			SAUSAGE ROLER							
Com	ments:									
			a VIOLATIONS					TOUTEN AND THE REAL PROPERTY.	***	
	**	ACI	ity IS VERY W	ELL	- MA	TINIT	AINED.	AND CUTAN.		
Cor	REET.	TH	= FOLOWING:							
35)	CUEAN	15	SANITIZE THE	Sor	DA	NOF	HIES C	ON A REGULAR	BAS	IS.
COURT NOTH ES WEST A P - Man 1 & 1										
SOME NOTTLES WERE A BIT HOLDY & GRIMY.										
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							Λ	William Tilliam Tillia		
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- 19-2		1					A			_