FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						30) 934-6103	Page 1 of		
Name of Facility/ D	BA:	, , , , ,	0				Inspection Date:		
Lake Elementary School							6/3/15		
Address:							Reinspection Date (on or after):		
46721	DILL	HURDAD NI DI	(Reinspections are subject to fees)						
Owner/Permitee:			F	hone No	o.:	10.111		Exp. Date	:
Lake So	10:05 am								
Certified Food Hand	ler:						Certificate Expiration Date:		
Bobbi F	Satt				(Certificate expires five years after it is issued)				
Service: Ro	utine Insp					1 0	Other:		
Applicable Law CALIF	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wit	h section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summary)		
In = In compli	ance 1	N/A = Not Applicable $N/O = Not Obseton$	erved	Mai = I	Major vic	olation Out = Items	not in compliance COS = Correct	ed On Sit	te
	80.008	Critical Risk Factors for Disease	Maj	Out	COS			Out	COS
In In		monstration of knowledge mmunicable disease restrictions		-			present and performs duties ness and hair restraints	-	
In N/O		scharge of eyes, nose, mouth				26. Approved thawi			1
In N/O	4. Eat	Eating, tasting, drinking, tobacco use Hands clean & properly washed, glove use				27. Food separated a	and protected		
In N/O				-	28. Washing fruits a				
In N/A N/O	6. Handwashing facilities available 7. Proper hot and cold food holding temps						stances properly identified, stored and used ge, 31. Self service, 32. Labeled		
In NA	8. Time as a public health control, records					33. Nonfood contact	ontact surfaces clean		
In N/A N/O 9. Proper cooling methods							ning facilities maintained, test strips		
In N/A N/O 10. Proper cooking time and temps In N/A N/O 11. Reheating temperature for hot holding							ent, utensils, approved, clean good repair ent, utensils and linens, storage and use		
In N/A N/O						37. Vending Machin			
In 13. Food safe and unadulterated							uate ventilation and lighting		
In N/A N/O 14. Food contact surfaces clean and sanitized In 15. Food from approved source							39. Thermometers provided and accurate 40. Wiping cloths properly used and stored		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							1. Plumbing, proper backflow prevention		
In N/A N/O 18. Compliance with HACCP plan							12. Garbage properly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food							upplied, properly constructed, clean ermin proof; personal items separate		
In 21. Hot & cold water. Temp: 123 °F							and ceilings maintained and clean		
In							unapproved living or sleeping quarters		
In 23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available 48. Plan Review Required			
						10. Hall Review Req	uned		
No PHF []									
°F Food	i	Location		°F		Food	Location		
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HI Ham		1- Soar Looles							
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Comments:									y
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