FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of 2/

L vi	00 111 /00		Phone (530) 93	34-6102 F.	AX (530) 934-6103					
Nan	ne of Facility/ D	BA:				Inspection Date:				
	HE	LA	TT STAND		9	7/26/17				
Add	dress:					Reinspection Date (on or after):				
	414 N	. 1	EHAMA ST. WILL	ouis	CA	(Reinspections are subject to fees)	204	7		
Own	ner/Permitee:	(-	1	Phone No.:		Inspection Time: Permit E	xp. Date:			
Inspection time.										
Cert	Certified Food Handler: Hope.									
	Certificate Expiration Date.									
(Certifidate expires five years after it is issued)										
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
				- Can	orma Treatm and Sujery Co	de (see reverse side of sheet for summary)				
-	In = In complia		N/A = Not Applicable N/O = Not Observed	7		ems not in compliance COS = Correcte	d On Site	e		
In		1. De	Critical Risk Factors for Disease Maj monstration of knowledge	Out (COS 24 Parson in al-		Out	COS		
In		2. Co	mmunicable disease restrictions			arge present and performs duties		-		
In	(N/O	3. Dis	scharge of eyes, nose, mouth			awing methods used		_		
ln	N/O	4. Eat	ring, tasting, drinking, tobacco use		27. Food separat	ed and protected				
(In	N/O	5. Hai	nds clean & properly washed, glove use ndwashing facilities available		28. Washing frui					
	N/A N/O	7. Pro	per hot and cold food holding temps		29. Toxic substai	nces properly identified, stored and used				
In	N/A	8. Tin	ne as a public health control, records	 	33 Nonfood con	, 31. Self service, 32. Labeled tact surfaces clean	-1			
(In)	N/A N/O	9. Pro	per cooling methods			g facilities maintained, test strips	X			
In	N/A N/O		oper cooking time and temps		35. Equipment, u	itensils, approved, clean good repair	×			
In In	N/A N/O		heating temperature for hot holding		36. Equipment, u	itensils and linens, storage and use	1-			
(In)	IN/A (IN/O		turned and reservice of food od safe and unadulterated		37. Vending Mac					
(In	N/A N/O		od contact surfaces clean and sanitized		38. Adequate ven	ntilation and lighting rs provided and accurate				
Tri)		15. Foo	od from approved source		40 Wining cloths	s provided and accurate				
	N/A N/O	16. She	ell stock tags, 17. Gulf Oyster regs			oper backflow prevention	X			
In	N/A N/O		mpliance with HACCP plan		42. Garbage prop	erly disposed; facilities maintained				
ln In	In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food				43. Toilet facilitie	es supplied, properly constructed, clean				
In	IVA		& cold water. Temp: 170 + °F		44. Premises clear	n, vermin proof; personal items separate				
In In		22. Was	stewater properly disposed			and ceilings maintained and clean ad living or sleeping quarters	×			
In	23. No rodents, insects, birds, animals			47. Signs posted:	Permit & inspection report available		1 000			
					48. Plan Review F					
No PHF []										
°F	Food		Location	°F	Food	Location				
40	HAMBI	01 =2	ATOP P. TABLE							
	POTATO	1-	UNDER PREP							
39	SALAD		Copier							
39			WACK-IN FRIDGE							
	MEAS		446							
Comments:										
-NO CRITICAL VIOLATIONS										
Vision (ore)										
* FACILITY IS CLEAN & WELL MAINTAINED *										
Correct THE FOURWAY										
-	0 = 1				1			\neg		
33) COEAN & SANITIZE, RE-FINISH IF NECESSARY THE WOOD										
SH	ELVIN	9	AROVE THE 3-1	OMPA	RTHEN-	I SINK 1 SHEL	JIN	5		
MA	SAI	-1+	TLE STICKY of I) iR-to	1.	4				
5	REPL	AP T	NON-COMMERCIA	1	L. C. R. Charles	1-1-11-11				
	1	1	- Long le l'al	1	LICROWAY	EIGHELSON U	JITT	+		
					/		7			

OFFICIAL INSPECTION REPORT

Continuation Sheet

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

Page 2 of 2

Name of Facility/ DBA:	Inspection/Date:
THE CHOT STAND	4/26/17
Address:	
Owner/Permitee:	
	1
Comments: Correct THE TOLLOWING (La	
The locating (21.)
35) A COMMERCIAL GRADE, N.S.F, HE	MEH DEFT. APPROVED
MODEL,	
(41) REPAIR LEAKY PLUMBING UNDER	3-10HPARTHENT SINK
IN THE KITCHEN.	
45 REPAIR THE CEILING INSIDE THE	= file File To To
THE THE INSTITUTE IT	WILL-IN TRINGE.
A	
Received By: REHS:	
Received By: REHS:	Peru berry