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

Page 1 of

| N | , | | | (330) 72 | 54-0102 FA | X (530) 934-6103 | | | |
|--|--|------------|---|--------------|--------------------------------|--|--|---|---|
| Name of Facilit | | | | | | | Inspection Date: | | |
| MILLOWS SHELL | | | | | | | 9/27/17 | | |
| Address: (BOD W. WOOD ST., Wilcows, CA Owner/Permitee: Phone No.: | | | | | | | Reinspection Date (on or after): | | |
| (300 W. WOOD ST. WILLOWS. CA | | | | | | | NEXT INSPECTION (Reinspections are subject to fees) | | |
| Owner/Permitee: Phone No: | | | | | | | | Exp. Date: | |
| | | | | | none no | | The state of the s | exp. Date. | |
| | | | | | | W44.0 | 3:00 | | |
| Certified Food Handler: | | | | | | | Certificate Expiration Date: | | |
| - TRE-PACKAGED ENLY | | | | | | (Certificate expires five years after it is issued | | sued) | |
| Service: | Rou | tine Inspe | ection Reinspection Com | | | | Other: | | |
| Applicable Law C. | ALIFO | RNIA RET | AIL FOOD CODE ("CalCode), Beginning wit | h section | 113700, Califo | rnia Health and Safety Code | (See reverse side of sheet for summary) | | |
| In = In co | mnlia | nce N | /A = Not Applicable $N/O = Not Obs$ | arriad | Mai - Maia | r violation Out - Itam | | -10-64 | |
| III - III co | прпа | | Critical Risk Factors for Disease | Maj | Maj = Majo | OS Out = Item | s not in compliance COS = Correcte | | COS |
| In | | | nonstration of knowledge | 1114 | Out C | | e present and performs duties | Out | .03 |
| In / | 3 | | municable disease restrictions | | | | ness and hair restraints | | |
| | VO | | harge of eyes, nose, mouth | BATTER B | | 26. Approved thawi | ng methods used | | |
| | VO | | ng, tasting, drinking, tobacco use | | | 27. Food separated | | | |
| | 1/0/ | | ds clean & properly washed, glove use | | | 28. Washing fruits a | | | |
| In N/A N | | | dwashing facilities available | THE STATE OF | X | | s properly identified, stored and used | | |
| | | | er hot and cold food holding temps e as a public health control, records | | | | 30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean | | |
| The same of the sa | I/O | | er cooling methods | 40000 | | | cilities maintained, test strips | + | |
| | 1/O | | per cooking time and temps | 2110 | | | isils, approved, clean good repair | X | |
| In NA N | 1/O | | eating temperature for hot holding | fikas | | | isils and linens, storage and use | | |
| In N/A N | N/A N/O 12. Returned and reservice of food | | | | 37. Vending Machin | | | | |
| In | 13. Food safe and unadulterated | | | | 38. Adequate ventila | entilation and lighting | | | |
| | | | | RIM T | | | ometers provided and accurate | | |
| In N/A N | 1/0 | | from approved source | | | | roperly used and stored | | |
| | 1/0 | | I stock tags, 17. Gulf Oyster regs | | | | r backflow prevention | | |
| | | | | | - | | rbage properly disposed; facilities maintained | | |
| In N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food | | | | | 43. Tollet facilities s | acilities supplied, properly constructed, clean ss clean, vermin proof; personal items separate | | | |
| In | | | & cold water. Temp: \ \tag{20} \ \ \cold \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | 45 Floors walls and | I ceilings maintained and clean | | |
| n) 22. Wastewater properly disposed | | | | | ed living or sleeping quarters | | - | | |
| In 23. No rodents, insects, birds, animals | | | Reflection of | | | ; Permit & inspection report available | | \dashv | |
| In / | | 23. NO I | odents, msects, ords, animais | 100 CO | | | | 1 1 | - 1 |
| In) | | 23. NO I | odents, insects, ords, animais | | | 48. Plan Review Rec | | | |
| | | 23. NO I | odents, insects, ords, animais | | | | | | |
| No PHF [X] | | 23, NO 1 | ocens, insects, ords, arimais | | | | | | |
| No PHF 🔀 | ood | 23. NO I | Location | | °F | | | | |
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| No PHF No PHF No PHF F | | | Location | 2 (| | 48. Plan Review Rec | quired | | |
| No PHF No PHF No PHF F | | | Location | | | Food | quired | | |
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| No PHF No PHF No PHF F | · (| R | Location Location THER | 100 | ATION | Food | Location | | |
| No PHF No PHF No PHF | 000 | PIT | Location Location THER I SH SINK SHALL | 10L | ATION SE PI | Food Food | Location Suppured Wi | TH Am | |
| No PHF No PHF No PHF | 000 | PIT | Location Location THER | 10L | ATION SE PI | Food Food | Supplied With WATTER (>100°F). | ADDITH | |
| No PHF NO | h 10 | R IT | Location Location THER IS SHANK SHAN TOWELS OR | NO. | ATTOM SE PER | Food Food VARY | Supplied Location Supplied WT WATER (>100 F). | ADDITH | water and the contract of the |
| No PHF NO | h 10 | R IT | Location Location THER IS SHANK SHAN TOWELS OR | NO. | ATTOM SE PER | Food Food VARY | Supplied Location Supplied WT WATER (>100 F). | ADDITH | water the K |
| No PHF NO | h 10 | R IT | Location Location THER I SH SINK SHALL | NO. | ATTOM SE PER | Food Food VARY | Supplied Location Supplied WT WATER (>100 F). | ADDITH | water K |
| No PHF XI F Comments: SOAP SINK SI STREPA | HALLER | L NO RE | LOCATION DIHER S SH SINK SHAU TOURS OR TOURS OR TOURS OR THERE HINGES | DE | SE PER CHES | Food FOOD | Supplied WT WATER (>100 F). SINK H. DRYER N IN & STOLL BLOCKINGER WITH ICE. | ADDITHOUSE PROJECT OF | K. |
| No PHF XI F F Comments: SOAP SOAP | HALL ACC | WANT RE | LOCATION LOCATION DITTER S SH SINK SHAU DITTER S OR DITTER S PLACE HINGES OR ALL NON-LOTTER | DI DI | SE PEROLORIOR CHES | Food FOOD | Supplied With Supplied WITH STORE BLOCKINGER WITH ICE | ADDITHOUSE PROPERTY. | K. |
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