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

Page 1 of

			1 Hone (	330) 73	4-0102	rax (33	30) 934-6103			
Name of Facility/ DBA:  Inspection Date:										
HERBALIFE							11/8/17			
Address:  (30 N BUTTE ST. WILLOWS  Owner/Permitee:  Phone No.:  Permit Ex  Certified Food Handler:  PARUEL ERIONES  Certificate Expiration Date:  (Certificate expires five years after it is issued to the second of the second o										
130 N. BUTTE ST. WILLOWS								(Reinspections are subject to fees)	TION	7
Owner/Permitee: Phone No.: Inspection Time: Permit Ex										
QUENE + RAQUEL BRIONES 8:30										
Certified Food Handler								Certificate Expiration Date:		
PARUEL ERIONES (Certificate expires five years after									1)	
Service: Routine Inspection								Other:	uea)	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
										- unusare
	In = In compl		/A = Not Applicable N/O = Not Obse			Major vio	lation Out = Item	s not in compliance $COS = Correcte$		
In			Critical Risk Factors for Disease	Maj	Out	COS	24 Person in charge	e present and performs duties	Out	COS
In			municable disease restrictions	50 (200)				ness and hair restraints		
In	N/O	3. Disc	harge of eyes, nose, mouth	(C)			26. Approved thawi			
In	N/O		ng, tasting, drinking, tobacco use				27. Food separated			
In	N/O		ds clean & properly washed, glove use	William !			28. Washing fruits a			
In	N/A N/O		dwashing facilities available		1			s properly identified, stored and used		
In In	N/A N/O		er hot and cold food holding temps e as a public health control, records		1	+	30. Food storage, 31. Self service, 32. Labeled			
In	N/A N/O		er cooling methods		<del>                                     </del>		Nonfood contact surfaces clean     Warewashing facilities maintained, test strips			
In	N/A N/O		per cooking time and temps	d remain				isils, approved, clean good repair	×	
In	N/A N/O		eating temperature for hot holding	My May				sils and linens, storage and use		
In	N/A N/O		irned and reservice of food				<ol><li>Vending Machin</li></ol>	nes		
In	21/1		d safe and unadulterated				38. Adequate ventila			
In	N/A N/O		d contact surfaces clean and sanitized		×			rovided and accurate		
In In	N/A N/O		d from approved source I stock tags, 17. Gulf Oyster regs		-			roperly used and stored or backflow prevention		
In	N/A N/O		ppliance with HACCP plan		-		- Total Control	y disposed; facilities maintained	112	
In	N/A N/O		isory for raw/undercooked food					supplied, properly constructed, clean		
In	N/A		th care/ School prohibited food	Section				vermin proof; personal items separate		
In		21. Hot	& cold water. Temp:°F					ceilings maintained and clean	×	
Υ	22. Wastewater properly disposed		CHELYTONE			46. No unapproved living or sleeping quarters				
In		Committee of the Commit								
In		Committee of the Commit	odents, insects, birds, animals				47. Signs posted; Pe	rmit & inspection report available		
		Committee of the Commit						rmit & inspection report available	×	
In	OHF (V1	Committee of the Commit					47. Signs posted; Pe	rmit & inspection report available	×	
In No I		23. No 1	odents, insects, birds, animals		OF		47. Signs posted; Pe 48. Plan Review Rec	rmit & inspection report available quired	×	
In	PHF [X]	23. No 1			°F		47. Signs posted; Pe	rmit & inspection report available	×	
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No I	Food	23. No 1	odents, insects, birds, animals		°F		47. Signs posted; Pe 48. Plan Review Rec	rmit & inspection report available quired	×	
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No I	Food	23. No 1	odents, insects, birds, animals		°F		47. Signs posted; Pe 48. Plan Review Rec	rmit & inspection report available quired	×	
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No I	mments:	23. No 1	Location  Location  VIOLATIONS  LING UTENSILS  SINK USING	1	WA	SH	Food  Food  Trinse	Location  Location  SANITIZE L	वि	top.
No I	mments:	23. No 1	Location  VIOLATIONS  LING UTENSILS	1	WA	SH	Food  Food  Trinse	Location  Location  SANITIZE L	वि	top.
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Con	Food  MARE  MARE  MARE  MARE  ASURE  AT	UASI LEA	Location  Location  Location  Location  SINK USING A  SANITITER IN  ST 100 PPM CH	3-	WA	P. 3	Food  Food  TINSE  SINK WA	Location  Location  SANITIZE  C NON-DETEC	्या र	top.
Con	Food  MARE  MARE  MARE  MARE  ASURE  AT	UASI LEA	Location  Location  VIOLATIONS  LING UTENSILS  SINK USING A	3-	WA	P. 3	Food  Food  TINSE  SINK WA	Location  Location  SANITIZE  C NON-DETEC	्या र	top.
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Con Con	Food  MARE  MPARTI  ASURE  AT  (TB) TH	WASI	Location  Location  Location  Location  SINK USING A  SANITITER IN  ST 100 PPM CH	3- 100 PLIA	WA	P. 3	Food  RE DONG  RELIANSE  SINK WA  PEQUIRE	Location  Location  Location  SANITIZE L  C NON-DETEC	T.	
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## FOOD FACILITY INSPECTION REPORT

## **Continuation Sheet**

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page Zof Z

Name of Facility/ DBA:	Inspection Date:
Address:	11/8/17
Address.	1 '
Owner/Permitee:	
HAZ Z	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: VIOLATIONS (CONE)	
	<u> </u>
35 JAB SNYPONMENTAL HEALTH FOR NEW	VELLA ICE
MACHINE & THE KIKICO ICE SHAVER.	
95) REPAIR MISSING THE FROM KITCHE	NALI & THE
MACHINE & THE KIKICO ICE SHAVER.  (45) REPAIR MISSING THE FROM KITCHE COVING COMING OFF OF THE WALL.	, and a second second
COVING COPTING OFF OF THE WALL!	
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Received By: Maria E-harcia REHS: House	W ETHO