## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

		Phone	(530) 93	la Avenue 84-6102	FAX (5	30) 934-6103	Page 1 of		
Name of Facility/ DI	3A:	THOR	7 (330) 33	74-0102	17171 (5	30) 734-0103	Inspection Date: /		
TALOB	PII						111/4/17		
Address:	CUI						Reinspection Date (on or after):		
							Hext This over trans		
Owner/Permitee:	att	war, wind	1	DI	>7	0 )	(Reinspections are subject to fees)		80
							Inspection Time: Permit E	xp. Date	):
Lanice	Jamice Sutherland 865.						9:53 AM		
Certified Food Hand	/	1					Certificate Expiration Date:		
Saul	Sano						(Certificate expires five years after it is is	sued)	
	utine Insp		mplaint				Other:		
Applicable Law CALIF	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning w	ith section	113700, 0	California	Health and Safety Code	(See reverse side of sheet for summary)		
In = In compli	ance N	N/A = Not Applicable $N/O = Not Ob$	served	Mai = N	Major vio	olation Out = Item	ns not in compliance COS = Correcte	ed On Sit	te
		Critical Risk Factors for Disease	Maj	Out	COS		is not in compliance.	Out	COS
In	T	monstration of knowledge					ge present and performs duties		
In		mmunicable disease restrictions					iness and hair restraints		
In N/O N/O		Discharge of eyes, nose, mouth     Eating, tasting, drinking, tobacco use				26. Approved thaw 27. Food separated		-	-
In N/O		5. Hands clean & properly washed, glove use			1	28. Washing fruits			<del>                                     </del>
In	Handwashing facilities available						es properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps						31. Self service, 32. Labeled		
In N/A	8. Time as a public health control, records					33. Nonfood conta		1	-
In N/A N/O	9. Proper cooling methods     10. Proper cooking time and temps						acilities maintained, test strips nsils, approved, clean good repair	-	-
In N/A N/O	11. Reheating temperature for hot holding						nsils and linens, storage and use	1	100000
In N/A N/O	12. Returned and reservice of food					37. Vending Mach	ines		
In N/A N/O	13. Food safe and unadulterated					38. Adequate venti			
In N/A N/O	Food contact surfaces clean and sanitized     Food from approved source				-		provided and accurate properly used and stored		1
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs						er backflow prevention	×	
In N/A N/O	18. Compliance with HACCP plan						ly disposed; facilities maintained		
In N/A N/O							supplied, properly constructed, clean		
In N/A	20. Health care/ School prohibited food			-			vermin proof; personal items separate	- 1	
In In		t & cold water. Temp: 121 °F stewater properly disposed		X			nd ceilings maintained and clean d living or sleeping quarters		
In	23. No rodents, insects, birds, animals						Permit & inspection report available		-
							Plan Review Required		
No PHF [ ]									
°F Food	i	Location		°F		Food	Location		
141 Beef		I-line Steam T	able	137	Z	No. 20 CE	underwanter a	am	nes
136 Beef					( )	ems	0.00	10 11	
1 - Section		11- PAR STRANTIA	6/2	125		ems			
		U-line Steamin	ble	efi			walkin Cooler		
		U-line Steamin	ible	H					
		U-line Steamin	ible	Cf1					
			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		38	ce f	walkin Cooler		
Comments:	wa	m water of 100	0-10	8.	BE	et pre-v	walkin Cooles		ink
Comments:	wa t p	m water of 100	0-10	8.	BE	et pre-v	walkin Cooles		ink
Comments:	t P	m water of 100 reparea. Wa	D-10	8°	BX Fa	t pre-v	walkin Cooles  nix handwash  6° F.	<u> </u>	
Comments: in fran Remove i	t P	m water of 100 rep area. Wa From walkin f	0-10 ter	8° M	BX Fa	at pre-v	walkin Cooles  mix handwash  6° F.  Repair as	Sii	Lad
Comments: Provide in fran Remove i Elevate	t P	m water of 100 rep area. Wa from walkin f pes 1" above	1-10 ter	8° M.	BX Fa eas	t pre-v used 7 enderses	walkin Cooles  mix handwash  6° F.  Repair as  ink by drive-to	Sii	Lad
Comments: Provide in fran Remove i Elevate Window/	t P	m water of 100 rep area. Wa from walkin f pes 1" above a madhine. P.	1-10 Aut Neer Ti	8° M. Res	BX Faces	orderses Floors	walkin looles  mix handwash  6° F.  Repair as  ink by drive-to	sii hou	Lad
Comments: Provide in fran Remove i Elevate Window/	t P	m water of 100 rep area. Wa from walkin f pes 1" above	1-10 Aut Neer Ti	8° M. Res	BX Faces	orderses Floors	walkin looles  mix handwash  6° F.  Repair as  ink by drive-to	sii hou	Lad
Comments: Provide in Fran Remove i Elevate Window/ Readfact	social di	m water of 100 rep area. Wa from walkin f pes 1" above a madhine. P.	1-10 Aut Neer Ti	8° M. Res M.	BX Faces	t pre-v uned 7 enderses flow submera by so	walkin looles  mix handwash  6° F.  Repair as  ink by drive-to	sii hou	Lad