FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							vs, CA 95988 30) 934-6103	Pag	ge 1 of	
Nam	e of Facility/ DE	BA:	0	(000) 30	0102	1121(2	50) 551 0105	Inspection Date;		
Plaza School								12/17		
Addı	ress:	W.C.						Reinspection Date (on or afte	er):	
73	327 /01	Me	Road 24 Ola	1	OA	0,	5563	(Reinspections are subject to fees)	tran	
Own	er/Permitee:	W CT OI	The all of the		Phone No) ·	3/33		Permit Exp. D	lote:
01	9.11	1	Till- +					1. 6.	cinii Exp. L	rate.
Carti	fied Food Handl	200	MISHICI	t	365	- 12	>0 x26	10:05 am		
Certi		-ohs	ص ح					Certificate Expiration Date:		
Comi				1.1.4	П.С.		,	(Certificate expires five years after	er it is issued)	
Servi		itine Insp	ection Reinspection Con					Other:		
Арри	cable Law CALIFO	INIA KE.	TAIL FOOD CODE (Calcode), Beginning wi	th section	113700, 0	alifornia	Health and Safety Code	(See reverse side of sheet for summa	гу)	
	In = In complia		N/A = Not Applicable $N/O = Not Obs$	served	Maj = N	Major vio	olation Out = Item	s not in compliance COS = 0	Corrected On	Site
In			Critical Risk Factors for Disease	Maj	Out	COS			Oı	ut COS
In In			monstration of knowledge mmunicable disease restrictions			-		e present and performs duties		
In	N/O		charge of eyes, nose, mouth			-	26. Approved thaw	iness and hair restraints		
In	N/O	4. Eat	ing, tasting, drinking, tobacco use	Catholic			27. Food separated			
In	N/O		nds clean & properly washed, glove use	FSH			28. Washing fruits			
In In	N/A N/O		ndwashing facilities available per hot and cold food holding temps		-			es properly identified, stored and	used	
In	N/A N/O	8. Tim	ne as a public health control, records		×		30. Food storage, 3 33. Nonfood contact	1. Self service, 32. Labeled		
In			Proper cooling methods			-		acilities maintained, test strips		+
In	N/A N/O	10. Pro	per cooking time and temps	Mary 18			35. Equipment, uter	nsils, approved, clean good repai	r	
In	N/A N/O		heating temperature for hot holding	letting.				nsils and linens, storage and use		
In In	N/A N/O		turned and reservice of food od safe and unadulterated	THE SHAPE		-	37. Vending Machin			
In)	N/A N/O		od contact surfaces clean and sanitized				38. Adequate ventil	ation and righting provided and accurate		-
In			od from approved source					roperly used and stored		
	N/A N/O		ell stock tags, 17. Gulf Oyster regs					er backflow prevention		
				E STEEL				y disposed; facilities maintained		
In In	N/A		visory for raw/undercooked food alth care/ School prohibited food					supplied, properly constructed, c		
In	1471		& cold water. Temp: (25°F				45 Floors walls and	vermin proof; personal items sep d ceilings maintained and clean	barate ×	
In)	In		22. Wastewater properly disposed					living or sleeping quarters		
In	In		23. No rodents, insects, birds, animals					ermit & inspection report available		
							48. Plan Review Red	quired		
NI. D	TIE E 1									
No P										
°F			Location		°F		Food	Locatio	n	
34	SOUT	n	3- Son looles							
71 .	Hille					+				
41	ruce		Milk Cooles							
Com	ments:						2			
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