FACILITY INSPECTION REPOR FOC GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone ((530) 934	1-6102	FAX (530) 934-6103			
Nan	ne of Facility/ DE	sA;	1				Inspection Date:		
IT	Plaza School						12/18/18		
Add	Address:						Reinspection Date (on or after):		
J.	7322 County Road 24 Dyland &					95963	12119118		
Own	ner/Permitee:) The state of the	P	hone No.		(Reinspections are subject to fees) Inspection Time: Permit E	xp. Date:	
01	4 3/2 Sol	1200	1		E.	1250 x26	11:25 AM	mp. Date.	
	ified Food Handl	UOC.	DISMICT	0	00	1250 120			
Cert	1 NU)	1					Certificate Expiration Date:		
Serv			Painten Deignarties D.Com	mloint.	ПС	struction/Duc consists	(Certificate expires five years after it is is:	sued)	
		tine Inspection							
търп	leable Law CALAI C	TOTAL REP	ALL 1000 CODE (Carcoac), Beginning with	n section i	13700, Ct	ingornia Healin and Sujety Col	de (See reverse side of sheet for shiffinary)		
	In = In complia			N/O = Not Observed Maj = Major violat			ems not in compliance COS = Correcte		
			Critical Risk Factors for Disease	Maj	Out	COS 24 Parasa in also		Out COS	
In			nmunicable disease restrictions				rge present and performs duties nliness and hair restraints		
In	N/O		charge of eyes, nose, mouth				iwing methods used		
In	N/O		ng, tasting, drinking, tobacco use			27. Food separate	ed and protected		
In	N/O		ds clean & properly washed, glove use			28. Washing fruit		 	
In In	N/A N/O		dwashing facilities available per hot and cold food holding temps				nces properly identified, stored and used 31. Self service, 32. Labeled		
In	N/A N/O		e as a public health control, records				act surfaces clean	 	
In	N/A N/O	9. Prop	per cooling methods				facilities maintained, test strips		
In			per cooking time and temps				tensils, approved, clean good repair		
In In	N/A N/O		leating temperature for hot holding urned and reservice of food		-		tensils and linens, storage and use		
In	N/A W/O		d safe and unadulterated			37. Vending Mac	tilation and lighting		
) The	N/A N/O		d contact surfaces clean and sanitized	×			s provided and accurate		
In			d from approved source	Per setti			properly used and stored		
In	N/A N/O		ll stock tags, 17. Gulf Oyster regs				oper backflow prevention		
In (N/A N/O N/A N/O		risory for raw/undercooked food				erly disposed; facilities maintained es supplied, properly constructed, clean		
In	N/A		lth care/ School prohibited food				n, vermin proof; personal items separate		
In			& cold water. Temp: °F	23,232			and ceilings maintained and clean		
			& cold water. Temp1	THE RESERVE OF THE PARTY OF	1		and centings maintained and cican	1 1 1	
In		22. Was	stewater properly disposed			46. No unapprove	d living or sleeping quarters		
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FOC FACILITY INSPECTION REPORT GLENN COU. Y ENVIRONMENTAL HEALTH DEPAR ... (ENT 247 North Villa Avenue, Willows, CA 95988

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Name o	of Fac	ility/ DE	3A:						Inspection Date:		
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Address	5:			1				8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	Reinspection Date (on or after):		
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Owner/i	renni	icc.	1	1 - 1		Phone No	0.:		Inspection Time: Permit E	xp. Date	3:
Va	31	Sil	1900	DISTORT	2	55.	-125	0 x 26	10:40 KM		
Certified	d Foo		1						Certificate Expiration Date:		
MW	15		ohsc						(Certificate expires five years after it is is:	sued)	
Service:	-		itine Insp			□ C	onstructio		Other:	,	
Applicabl	le Law	CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	California	Health and Safety Code	(See reverse side of sheet for summary)		
	118										
In	i – In	complia	_	I/A = Not Applicable $N/O = Not ObsCritical Risk Factors for Disease$			Major vic	olation Out = Item	ms not in compliance COS = Correcte		
In				nonstration of knowledge	Maj	Out	COS	24 Parson in abore	to present and manfarmed disting	Out	COS
In	-			nmunicable disease restrictions		1	1	25 Personal clean	ge present and performs duties iness and hair restraints	 	+
In		N/O	3. Dise	charge of eyes, nose, mouth	M. R. Sala			26. Approved thaw			+
In		N/O	4. Eati	ng, tasting, drinking, tobacco use	(1) 21-6			27. Food separated	and protected		1
In .		N/O		ds clean & properly washed, glove use				28. Washing fruits	and vegetables		
In N	I/A	N/O		dwashing facilities available	184			29. Toxic substance	es properly identified, stored and used		
	I/A	IN/O	8 Tim	per hot and cold food holding temps e as a public health control, records		-	\vdash	30. Food storage, 3	1. Self service, 32. Labeled		-
	I/A	N/O	9. Pror	per cooling methods	-		1	33. Nonfood contact	acilities maintained, test strips		-
	I/A	N/O		per cooking time and temps					nsils, approved, clean good repair		+
	/A	N/O	11. Reh	eating temperature for hot holding	Constant of				nsils and linens, storage and use		_
	/A	N/O		urned and reservice of food	1980.50			37. Vending Machin	nes		
In N	/ A	NIO		d safe and unadulterated				38. Adequate ventil	ation and lighting		
In N.	/A	N/O		d contact surfaces clean and sanitized d from approved source		-			Thermometers provided and accurate Wiping cloths properly used and stored Plumbing, proper backflow prevention		
	/A	N/O		Il stock tags, 17. Gulf Oyster regs			+	40. Wiping cloths p			
	/A	N/O		ppliance with HACCP plan				42. Garbage properl	y disposed; facilities maintained		-
In N	/A	N/O		isory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
In N	/A			Ith care/ School prohibited food				44. Premises clean,	vermin proof; personal items separate		
In	n 22. Wastewater properly disposed						45. Floors, walls and	and ceilings maintained and clean			
In In						\perp	46. No unapproved living or sleeping quarters				
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