## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA:

120000

Address:

Page 1 of \_\_\_

Inspection Date:

Reinspection Date (on or after):

705 44	th s	st omand G	1	359	63	(Reinspections are subject to fees)	ection	
Owner/Permitee:	j	1 / 0 2		Phone No.		Inspection Time:	Permit Exp. Date:	
James S.	Lei	whom suedly	<	865	-9500	11:45 cm	-	
Certified Food Hand	ler:	1 1 3				Certificate Expiration Date		
(armen Flaxes (+2 orhers)						1 11.6100		
	utine Insp	pection Reinspection Co	omplaint	□ Cor	struction/Pre-opening	(Certificate expires five years :	after it is issued)	
		TAIL FOOD CODE ("CalCode), Beginning		113700 Ca	difornia Health and Safety Code		more)	
				77700, Ca	injornia realin and sujery code	(See reverse side of sheet for suffin	mary)	
In = In compli		N/A = Not Applicable $N/O = Not Ol$				s not in compliance COS =	= Corrected On Site	
In		Critical Risk Factors for Disease monstration of knowledge	Maj	Out	COS		Out COS	
In		mmunicable disease restrictions			24. Person in charg	narge present and performs duties eanliness and hair restraints		
In N/O	N/O 3. Discharge of eyes, nose, mouth					hawing methods used		
In N/O	<i>U</i> ) <i>U</i> ) 3,					rated and protected		
In N/O	The property materials, given a use				28. Washing fruits	g fruits and vegetables		
In N/A N/O	6. Handwashing facilities available  N/A N/O 7. Proper hot and cold food holding temps					c substances properly identified, stored and used		
	N/A 8. Time as a public health control, records				30. Food storage, 3	od storage, 31. Self service, 32. Labeled nfood contact surfaces clean		
	N/A N/O 9. Proper cooling methods				34 Warewashing fo	Warewashing facilities maintained, test strips		
In N/A N/O	I/A N/O 10. Proper cooking time and temps				35. Equipment, uter	utensils, approved, clean good repair		
In N/A N/O	N/A N/O 11. Reheating temperature for hot holding				36. Equipment, uter	nt, utensils and linens, storage and use		
In N/A N/O		turned and reservice of food			37. Vending Machin	achines		
In N/A N/O		od safe and unadulterated od contact surfaces clean and sanitized		1	38. Adequate ventil	ntilation and lighting		
In IVA IVO	-	od from approved source		-		rs provided and accurate s properly used and stored		
In N/A N/O						oper backflow prevention		
In N/A N/O	N/A N/O 18. Compliance with HACCP plan				42. Garbage properl	perly disposed; facilities maintained		
	N/A N/O 19. Advisory for raw/undercooked food				43. Toilet facilities	es supplied, properly constructed, clean		
In N/A	In N/A 20. Health care/ School prohibited food				44. Premises clean,	an, vermin proof; personal items separate		
In		t & cold water. Temp: °F			45. Floors, walls and	lls and ceilings maintained and clean		
In					40. No unapproved	oved living or sleeping quarters ad; Permit & inspection report available		
23. No fodents, insects, birds, animals					48. Plan Review Red			
				1	To. I fall INCVIEW INC	duiled		
					46. I lan Keview Kee	juneu		
No PHF [ ]					40. I fair Review Ref	quiicu		
No PHF [ ] oF Food		Location		°F	Food	Locat	ion	
		Location Right Prep loole		°F			ion	
°F Food	lsc	Location Right Preploales		°F			ion	
°F Food		Location Right Riff Looles Left Prip Cooles		°F			ion	
41 Fetache 42 Shoet	esc	Location Right Brep Cooler Left Prop Cooler		°F			ion	
41 Fetge 41 Fetge 42 Shoet	esc	Location Right Prop Cooler Left Prop Cooler Steamtable		°F			ion	
41 Fetge 42 Shoet 10M	esc	Location Right Brep Cooler Left Prop Cooler Steamtable		°F			ion	
41 Fetache 42 Shoet	esc	Location Right Prop Looles Left Prop Cooles Steamtable		°F			ion	
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