FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							ws, CA 95988	Pa	ge 1 of	2			
Phone (530) 934-6102 FAX (530) 934-6103 Name of Facility/ DBA: Ins								Inspection Date:			\neg		
GLENN MEDICAL PENTER								12/27/17					
Address:								Reinspection Date (on or after):					
1	133 1	V . 9	SULLAMORE ST.	Wh	40	w5	CA	(Reinspections are subject to fees)	Eetk	Mo	- 1		
Own	er/Permitee:	1 1	- Comment		Phone No).:			Permit Ex				
	GENL	M.		6				10:30	20				
Certi	ified Food Handle	er:	DICAL CENTER IN					Certificate/Expiration Date:					
	ELIA	1 1	TUNIAR					(Certificate expires five years after it is issued)					
Serv	Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:												
Appli	cable Law CALIFO	RNIA RET	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summa	ary)				
	In = In complia	nce N	I/A = Not Applicable $N/O = Not Obs$	erved	Mai = N	Major vi	olation Out = Items	s not in compliance COS =	Corrected	l On Site	. 7		
	т тестриа		Critical Risk Factors for Disease	Maj	Out	COS	olation out nems	s not in compitance COS –	Corrected	Out	COS		
In			nonstration of knowledge					present and performs duties					
In	N/O		nmunicable disease restrictions charge of eyes, nose, mouth			-		eanliness and hair restraints hawing methods used					
(In)	N/O		ng, tasting, drinking, tobacco use				27. Food separated a						
(În)	N/O	5. Han	ds clean & properly washed, glove use	ALC:			28. Washing fruits a	its and vegetables					
In	N/A N/O	Handwashing facilities available		10 70	-			nces properly identified, stored and used					
In	N/A N/O	Proper hot and cold food holding temps Time as a public health control, records			-	-	30. Food storage, 31	, 31. Self service, 32. Labeled					
(În)	N/A N/O	9. Prop	per cooling methods					cilities maintained, test strips					
(In)	N/A N/O		per cooking time and temps					sils, approved, clean good repa		X			
In In	N/A N/O		neating temperature for hot holding urned and reservice of food		-	<u> </u>	36. Equipment, uten 37. Vending Machin	utensils and linens, storage and use					
(În)	N/A (N/O)		d safe and unadulterated		-		38. Adequate ventila						
In ,	N/A N/O		d contact surfaces clean and sanitized	HARLES.	×			ers provided and accurate					
(In)	010 NIO		d from approved source	110 23				cloths properly used and stored		×			
In In	N/A N/O		Il stock tags, 17. Gulf Oyster regs			-		proper backflow prevention perly disposed; facilities maintained		×			
In	N/A N/O							s supplied, properly constructed, clean					
(In)	N/A	20. Hea	lth care/ School prohibited food	1.100			44. Premises clean, v	an, vermin proof; personal items separate					
ln			& cold water. Temp: 170+°F					ceilings maintained and clean		×			
(In		22. Wastewater properly disposed 23. No rodents, insects, birds, animals			-			unapproved living or sleeping quarters gns posted; Permit & inspection report available					
		23. No fodents, fiscus, ords, airmais						48. Plan Review Required					
No P	PHF []												
°F	Food		Location		°F		Food	Location	on				
39	HARD BOILED &	61.16	INSIDE PREP										
		- CAD		Tic									
38		Mick Single Poor Arei											
38	RAW EGG		WALKIN FRIDGE										
Con	nments:		11.										
- 2	OCKIT	ICA	(VIOLATIONS		í								
	**	FA	CILITY IS CIE	M	\$ n	SEL	L MAINT	AINED					
	orreix		HE FOLLOWING	•									
17	. 1		2 DISHWASHER		STE	1	SHAW SA	NITIZE LITER	10116	- 11	1741		
			OPPM CHLORINE	- (
					-,		7 - 3 11011	1 100	-				
		et	USE ALILY 2	That	MON	RIM	ENT CIN'	K MATH ME	cal	DKL	110500-		
NON	U-DETE		PAIRED (19		MPAI	RAM	ENT SIN'	IK UNTIL HE	erl.	DK	EVASAGE		
NON	U-DETE	RE	/ p2	MT)		EHS:	ENT SIN'	JK UNTIL HE	etl.	DRA	LVASANT		

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 Z of Z

Name of Facility/ DBA:	Inspection Date:
Address: MEDICAL BUTTER	12/27/17
Owner/Permitee:	- /
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, Califor	rnia Health and Safety Code
	and Health and Edgery Code
Comments: Corpor THE FOLLOWING	g (CONT);
35 PEMOVE DOMESTIC PANASONIC	
ONLY COMMERCIAL GRADE APPLIANCE	ES CAN BE IKED IN THE
FOOD FACILITY	
OF SANITIZER (100 PPM CHLORINE	WITH THE PROPER AMOUNT
	OR ZOO PPM QUATS , & MEASURE
ONLY 2/00 PPM SANITIZER.	
12 REPAIR LEAKY FIXTURE AT -	THE HAND WASH SINK
15 REPAIR REPLACE THE STEPS	AT THE WALK-IN FREEZER
	2
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	1
Received By: To solate Andorso on REHS	S: Lapra tamo