FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

L NI	0.5 111 150		Phone	(530) 93	34-6102	FAX (530) 934-6103	Pa	age 1 o	f	
decimal and the same	me of Facility/ DI	- management of the same of th		0				Inspection Date:			
+0	arview	Dlema	HAVY School	of				12/8/17			
Add	dress:	- ` ` .		1				Reinspection Date (on or at	ter).		
13	308 Fa	wiew 5	1. Orland	CX	9	55	63		ter).		
Ow	ner/Permitee:	-0-1	11	T	Phone N	0 .		(Reinspections are subject to fees)	D : F		
65	land Ur	wheel Sil	mel Dx Inix		- I	12	2- 110	Inspection Time:	Permit E	Exp. Date	e:
	tified Food Handl		W > DH 100		200	5-12	35 ×147	10=30am			
	obbie	Rund	0					Certificate Expiration Date:	-		
_		itine Inspection	Reinspection Com					(Certificate expires five years a	fter it is is:	sued)	
	icable Law CALIFO	ORNIA RETAIL FOOD	Reinspection	plaint	LI Co	onstructi	on/Pre-opening □	Otlean			
- 11		THE TOOL	CODE ("CalCode), Beginning wit	n section	113700, 6	California	Health and Safety Code (See reverse side of sheet for summ	ary)		
	In = In complia		Applicable $N/O = Not Obset$	erved	Maj =	Major vi	olation Out = Items	not in compliance COS =	Correcte	d On Ci	10
In		Critical Ri	sk Factors for Disease	Maj	Out	COS	L	not in compnance COS =	Correcte	Out	COS
In		Demonstration Communicable	of knowledge e disease restrictions				24. Person in charge	present and performs duties		Jour	100
ln	N/O	3. Discharge of e	ves nose mouth			<u> </u>	25. Personal cleanlin	ness and hair restraints			
In	N/O	4. Eating, tasting,	drinking, tobacco use			-	26. Approved thawir	ng methods used	- 100 - 100		
In	N/O	5. Hands clean &	properly washed, glove use	200	_	_	27. Food separated a 28. Washing fruits ar	nd vegetables		-	-
In	NI/A STIC	Handwashing f	acilities available	A ROBAL			29. Toxic substances	properly identified, stored an	d used	-	+
In In	N/A N/O N/A	/. Proper hot and	cold food holding temps				30. Food storage, 31.	Self service, 32. Labeled	a useu	 	+
In	N/A N/O	9. Proper cooling	c health control, records				33. Nonfood contact	surfaces clean			
In	N/A N/O	10. Proper cooking	time and temps			-	34. Warewashing fac	ilities maintained, test strips			
In	N/A N/O	11. Reheating tem	perature for hot holding				36 Equipment, utens	ils, approved, clean good repa	ir		
In	N/A N/O	Returned and r	eservice of food	en selute			37. Vending Machine	ils and linens, storage and use			-
In	NI/A NI/O	13. Food safe and	unadulterated	Police Shi			38. Adequate ventilat	ion and lighting			-
In In	N/A N/O	14. Food contact st	urfaces clean and sanitized	NY SHIP			Thermometers pro	ovided and accurate			
In	N/A N/O	15. Food from app	s, 17. Gulf Oyster regs				Wiping cloths pro	perly used and stored			
In	N/A N/O	18. Compliance wi	th HACCP plan				41. Plumbing, proper	backflow prevention			
In	N/A N/O	19. Advisory for ra	w/undercooked food				42. Garbage properly	disposed; facilities maintained pplied, properly constructed, of	d		
In	N/A	20. Health care/ Sc	hool prohibited food				44. Premises clean, ve	ermin proof; personal items se	narate		
In		21. Hot & cold wat	er. Temp: °F				45. Floors, walls and o	ceilings maintained and clean	parate		
In In		22. Wastewater pro	perly disposed				46. No unapproved liv	ing or sleeping quarters			
	23. No rodents, insects, birds, animals						47. Signs posted; Pern	nit & inspection report available			
							48. Plan Review Requ	ired			
No P	HF []										
٥F	Food Location				°F Food			T4:			
	Location			1	-	Toou	Location				
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om	ments:				L						
20111	inches.										
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