FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						vs, CA 95988 30) 934 - 6103	Page	1 of	1	
Name of Facility/DBA: DHand High School 12/8/17										
Address:							Reinspection Date (on or after):			
Owner/Permitee: Phone No.:						(Reinspections are subject to fees)				
amal	ned > UNDO DISKA	06	> -	1210	11:00 am					
Certified Food Handl							Certificate Expiration Date:			
	utine Insp		nlaint	ПСо	netructic	on/Pre-opening	(Certificate expires five years after Other:	it is issued)		
		TAIL FOOD CODE ("CalCode), Beginning with	-)		
In = In complia		N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Maj = N	Major vio	olation Out = Item	ns not in compliance $COS = Co$	orrected On S	COS	
In		nonstration of knowledge	Iviaj	Out	COS	24. Person in charg	ge present and performs duties	Out	003	
In		nmunicable disease restrictions	Self to	25. Personal cleanliness and hair restraints						
In N/O		3. Discharge of eyes, nose, mouth				26. Approved thaw				
In N/O N/O		Eating, tasting, drinking, tobacco use Hands clean & properly washed, glove use				27. Food separated 28. Washing fruits				
In N/O	6. Handwashing facilities available						es properly identified, stored and u	sed		
In N/A N/O	7. Proper hot and cold food holding temps						storage, 31. Self service, 32. Labeled			
In N/A	8. Time as a public health control, records						nfood contact surfaces clean			
In N/A N/O	Proper cooling methods						acilities maintained, test strips			
In N/A N/O	10. Proper cooking time and temps			ļ			nsils, approved, clean good repair			
In N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food			-		36. Equipment, ute 37. Vending Machi	pment, utensils and linens, storage and use			
In N/A	13. Food safe and unadulterated					38. Adequate ventilation and lighting				
In N/A N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate				
(In)	15. Food from approved source					40. Wiping cloths properly used and stored				
						41. Plumbing, proper backflow prevention				
In N/A N/O	In N/A N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean				
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate				
In							d ceilings maintained and clean			
In						46. No unapproved living or sleeping quarters				
In	In 23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available				
						48. Plan Review Re	equired			
No PHF []										
	Food Location			°F	T	Food	Location			
136 P.88+		Metro war me		45	Pir	nto Bens	Salad Bas			
1 h h		Vulcar Warner		_	(30.00)		Walk-in Looke-			
		2-Dow Pepsi Lo		_						
710000		7-1200 ; (FST CAG	vo							
Comments:										
Repair.	leal	lew faucet head	la	40	ME	Sink.				
				1	1					
					- 2010-00					
ſ									1	
							1			