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

				(530) 934			30) 934-6103	Page 1 of		
Name	Name of Facility/ DBA: Inspection Date:									
BURBAS PLACE								2818		
Address:								Reinspection Date (on or after):		
	222 1	1)55	ST MALMUT. W	like	ows, CA 95988			(Reinspections are subject to fees)		
Owne	er/Permitee:	. 1		Pl	one No.:	:		Inspection Time: Permit E		1
SHAWN (Neight of Julio Kart)							4:00			
Certified Food Handler: MGR								Certificate Expiration Date:	-	
SHAWN WRIGHT								(Certificate expires five years after it is iss	med)	
Service: Routine Inspection										
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
In = In compliance N/A = Not Applicable N/O = Not Observed Not = Mai = M										
5.007	In = In compliance N/A = Not Applicable N/O = Not Obser Critical Risk Factors for Disease			Maj	Maj = Major violation Out = Items not in compliance COS = Corrected On Site Out COS					COS
In			nonstration of knowledge				24. Person in charge	e present and performs duties	0	1000
In			nmunicable disease restrictions					ness and hair restraints		
In In	N/O N/O		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use				26. Approved thawi			-
(m)	N/O	-	ds clean & properly washed, glove use				27. Food separated 28. Washing fruits a			-
(In)			dwashing facilities available					es properly identified, stored and used		
ZID)	N/A N/O		er hot and cold food holding temps	11111				1. Self service, 32. Labeled	×	
In In	N/A (N/O)		e as a public health control, records er cooling methods				33. Nonfood contac			
(In)	N/A N/O		per cooking time and temps					ncilities maintained, test strips sils, approved, clean good repair	×	
In	N/A N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
In	N/A N/O	12. Returned and reservice of food		March.			37. Vending Machines			
In In	N/A N/O		d safe and unadulterated				38. Adequate ventila			
In	N/A N/O		d contact surfaces clean and sanitized d from approved source					provided and accurate roperly used and stored		
In	N/A N/O		ll stock tags, 17. Gulf Oyster regs					er backflow prevention	×	
	N/A N/O		npliance with HACCP plan					y disposed; facilities maintained		
In	N/A N/O						43. Toilet facilities supplied, properly constructed, clean			
In In	NIA		hth care/ School prohibited food & cold water. Temp: 120 °F					vermin proof; personal items separate d ceilings maintained and clean	26	
m			tewater properly disposed				The state of the s	living or sleeping quarters	×	
1n			odents, insects, birds, animals					rmit & inspection report available		
							48. Plan Review Red	quired	×	
M. D	IIC C 1		467-2							
No P	Food		Location				Food	T 4:		
°F			Location			°F Food		Location		
141	CHILI BEA-	15	STEAM TABLE		28 CHESSE CAKE		CAKE	INSIDE MASTER	BIL	
151	BEANS		CROCK POT (NOT APPROVE	IED)		HA	HALF BAR FRIDGE			
41	POTATO		ATOP PREP COOLER							
38	GROUND		SINGLE DOOR SUPERIOR							
Com	ments:		LIOLATIONS							
~			The second secon							
32	ALL S	SPIL	ES, POWDERS,	970	. <	SHV	til BE	LARRIED OF	ONTE	ELIT
35										
CROCK POTS OF DONESTIC FRYERS ARE ALLOWED. REMOVE										
MUIEDIATELY.										
				- CWC151111						
55)	ALL E	ARE	WOOD IN FOOD	P	CEF	> 1	LREAS 1		-	
KU	D MAI	DE I	NON-ABSOLBANT	T .	ZAS	14	CLEAN	ABLE & DURAB	E	
**	4	No.	et ! NI	1		1	/4			D
	ived By:		47 V ///	111	-	EHS:				

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 2 of 2

Name of Facility/ DBA:	Inspection Date:
BUBBA'S LACE	2818
Address:	
Owner/Permitee:	7
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	de
Comments: VIOLATIONS (CONT.)	- N
FID PROVIDE A PROPER AIR GAP FOR THE R	MMBING ON THE
BAR 3-COMPARTMENT SINK TO PREVENT BA	CK SIPHONAGE
43 WALLS IN FOOD PRED AREAS MUST H	AVE & INCHES OF
COVING THAT IS INTEGRAL WITH THE FL	OOR. FLOORING IS
STILL MISSING COVING.	
48 FACILITY HAS REALLY STARTED EXPANDI	ING FOOD SERVICE
& ALL THE KITCHEN PREP AREAS MUST	BE PLAN CHECKED.
CONTACT OUR OFFICE AND SUBMIT PLANS	FOR THE FACILITY
NEW FOOD SERVICE. BELOW IS A LIST !	NOT COMPREHENSIVE)
OF THINGS THAT NEED TO BE CHANG	ED.
- HAND SINK NEEDS TO BE INSTALLED)
- PREP SINK NEEDS TO BE INSTALLE	\(\)
- PROPERLY SUPPLIED 3-COMPARTMENT SIN	K NEEDS TO BE INSTAULT
- ALL NEW APPLIANCES MUST BE COMMER	
- WALLS AND FLOORS NEED TO BE BRI	ONGHT UP TO CODE
WITH F.R.P COVINGISTO	
1, 190	
A Duffer A	\rightarrow
Received By: REHS: REHS:	End Franco