FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone (530) 93	4-6102	FAX (530) 934-6103	A		
Nam	e of Facility/ DB	BA:	T				Inspection Date:		
PAPA'S DONUTS							8/14/18		
Addr	ress:						Reinspection Date (on or after):		
247 WOOD ST., WILLOWS, CA							NEXT INSPECTION (Reinspections are subject to fees)		
Owner/Permitee: Phone No.:						:	Inspection Time: Permit E.		
	LEFF	1	FLDS				3:00		
Certi	fied Food Handle		***************************************				Certificate Expiration Date:		
							9 177 177		
						actruction/Pra ananing [(Certificate expires five years after it is issued)		
			AIL FOOD CODE ("CalCode), Beginning with						
			indicate and the second	racenon	770700, 0	ingorma Tream and Sujery Code	(See reverse side of silect for summary)		
	In = In complia		/A = Not Applicable $N/O = Not Obset$	_			s not in compliance COS = Correcte		
In	1. 10.		Critical Risk Factors for Disease	Maj	Out	COS 24 Person in chara	e present and performs duties	Out COS	
ln		_	nmunicable disease restrictions				iness and hair restraints		
ln	N/O		harge of eyes, nose, mouth	/		26. Approved thaw			
In	N/O		ng, tasting, drinking, tobacco use			27. Food separated			
In	NXQ		ds clean & properly washed, glove use			28. Washing fruits			
In	N/A N/O		dwashing facilities available				es properly identified, stored and used		
In In	N/A N/O		er hot and cold food holding temps e as a public health control, records	PRINTING SELSIA IN		30. Food storage, 3	1. Self service, 32. Labeled		
In	N/A N/O		er cooling methods		1		acilities maintained, test strips		
In	N/A N/O		per cooking time and temps				nsils, approved, clean good repair		
In	N/A N/O	11. Reh	eating temperature for hot holding				nsils and linens, storage and use		
In	N/A N/O 12. Returned and reservice of food				37. Vending Machi	7. Vending Machines			
In			d safe and unadulterated			38. Adequate ventil			
In	N/A N/O		d contact surfaces clean and sanitized				provided and accurate		
In In	N/A N/O		I from approved source I stock tags, 17. Gulf Oyster regs				roperly used and stored er backflow prevention		
In	N/A N/O		ppliance with HACCP plan				ly disposed; facilities maintained		
In	N/A N/O		isory for raw/undercooked food				supplied, properly constructed, clean		
ln	N/A		th care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In			& cold water. Temp:°F				d ceilings maintained and clean		
In			tewater properly disposed				living or sleeping quarters		
In /		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available		
						48. Plan Review Re	quired		
No P	опе і та								
°F	Food	NO	Location	1001	°F	Food	Location		
	1000		Location		1	1000	Location		
						1			
Com	nments:								
							19949		
**	Hoop	ins	PECTED ON THE	A	Roy	5 DATE &	TIME & WAS FO	and	
						N.			
	TO B	= IN	ISTALLED ALCO	RD	ing	to THE	PLANS SUBHITTE	D.	
			RE REMODEIS A	HUD	OR	APPLIANCE	ADDITIONS REC	QUIRE	
	ALL F	ulu	7 1000		1	Washington Company Company			
	PLAN	CHE	ECKS						
**	PLAN	CHE		4 -	TIME	THE FAC	ILITY PERMIT H	AS	
	PLAN AS OF	CHE	E ABOVE DATE						
SEE	PLAN AS OF	CHE	ECKS		MIT				