

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>WILLOWS SENIOR NUTRITION SITE</u>		Inspection Date: <u>12/17/15</u>	
Address: <u>556 E. SYCAMORE ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>GLENN COUNTY OFFICE OF ED</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CATHY CABRAL</u>		Certificate Expiration Date: <u>8/22/16</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

In = In compliance			N/A = Not Applicable			N/O = Not Observed			Maj = Major violation			Out = Items not in compliance			COS = Corrected On Site					
Critical Risk Factors for Disease									Maj	Out	COS									
<u>In</u>													24. Person in charge present and performs duties							
<u>In</u>													25. Personal cleanliness and hair restraints							
<u>In</u>		<u>N/O</u>											26. Approved thawing methods used							
<u>In</u>		<u>N/O</u>											27. Food separated and protected							
<u>In</u>		<u>N/O</u>											28. Washing fruits and vegetables							
<u>In</u>													29. Toxic substances properly identified, stored and used							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											30. Food storage, 31. Self service, 32. Labeled							
<u>In</u>	<u>N/A</u>												33. Nonfood contact surfaces clean							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											34. Warewashing facilities maintained, test strips							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											35. Equipment, utensils, approved, clean good repair							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											36. Equipment, utensils and linens, storage and use							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											37. Vending Machines							
<u>In</u>													38. Adequate ventilation and lighting							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											39. Thermometers provided and accurate							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											40. Wiping cloths properly used and stored							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											41. Plumbing, proper backflow prevention							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											42. Garbage properly disposed; facilities maintained							
<u>In</u>	<u>N/A</u>	<u>N/O</u>											43. Toilet facilities supplied, properly constructed, clean							
<u>In</u>	<u>N/A</u>												44. Premises clean, vermin proof; personal items separate							
<u>In</u>	<u>N/A</u>												45. Floors, walls and ceilings maintained and clean							
<u>In</u>													46. No unapproved living or sleeping quarters							
<u>In</u>													47. Signs posted; Permit & inspection report available							
<u>In</u>													48. Plan Review Required							

No PHF []					
°F	Food	Location	°F	Food	Location
38	HAM	INSIDE 2-DOOR TRUE FRIDGE			
145	VEGI'S SOUP	DILIGENT PREP			

Comments:
- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.
** FACILITY IS CLEAN & WELL MAINTAINED **

Received By: [Signature] REHS: ANDREW PERRY