## 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/ DE			(000) 70	4-0102	17171 (5	130) 934-0103				
1	BA:						Inspection Date:				
ALBRIA'S TACKS								3/16/16			
Address:				-3-8:	31 3 30 100 100			Reinspection Date (on or after):			
Huy 45 Den Zon								(Reinspections are subject to fees)			
Owner/	Owner/Permitee:				Phone No.:				mit Exp. Dat	ь.	
O I I Az				1.	r none ivo			4	iiii Exp. Dat	С.	
	MARIA G. NINO							11:00 AM			
Certified Food Handler:								Certificate Expiration Date:			
	MARIA G. NINO (Certificate expires five years after it is issued)										
Service	Service: Routine Inspection   Reinspection   Complaint   Construction/Pre-opening   Other:										
Applicab	ble Law CALIFC	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, 0	California	Health and Safety Code (	See reverse side of sheet for summary)			
	T		/A N. (A T. 11 N/O N (O)				1		. 10 0		
	n = In complia	T	/A = Not Applicable N/O = Not Observitical Risk Factors for Disease	Mai	Out	Major vi	olation Out = Items	not in compliance COS = Cor	rrected On Si	COS	
(In)	(id)		onstration of knowledge	iviaj	Out	COS	24. Person in charge present and performs duties		Out	COS	
(In)	(In)		municable disease restrictions				25. Personal cleanliness and hair restraints			1	
In	N/O 3. Discharge of eyes, nose, mouth					26. Approved thawing methods used					
In	N/O)	N/O 4. Eating, tasting, drinking, tobacco use					27. Food separated and protected				
	N/O 5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables					
	(n)		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		sed		
	N/A N/O	7. Proper hot and cold food holding temps 8. Time as a public health control, records			No.		30. Food storage, 31. Self service, 32. Labeled			1	
	N/A N/O		e as a public health control, records er cooling methods		FAR		Nonfood contact surfaces clean     Warewashing facilities maintained, test strips			-	
	N/A N/O		per cooking time and temps					sils, approved, clean good repair	17	1	
	N/A N/O		eating temperature for hot holding	1				sils and linens, storage and use	1		
In A	N/A) N/O		irned and reservice of food	Francis .			37. Vending Machin				
In			d safe and unadulterated				38. Adequate ventila				
-	N/A N/O		contact surfaces clean and sanitized				39. Thermometers pr				
(in)			15. Food from approved source					40. Wiping cloths properly used and stored			
In N/A N/O In N/A N/O		16. Shel	I stock tags, 17. Gulf Oyster regs pliance with HACCP plan				41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained		×		
			isory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		m ×	-	
			th care/ School prohibited food					ermin proof; personal items separa			
In			& cold water. Temp: 126 °F				45. Floors, walls and ceilings maintained and clean				
		22. Was	22. Wastewater properly disposed				46. No unapproved li	46. No unapproved living or sleeping quarters			
In		23. No r	23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available				
							48. Plan Review Req	uired			
								10-4444			
No PH											
No PH °F	IF [ ] Food		Location	25 (11)	°F		Food	Location			
					°F		Food	Location	INVAL LEN		
	Food	ED	ATOP STEAM		°F		Food	Location	5.4 500		
°F	Food RETELLE BEAN	ed us	ATOP STEAM		°F		Food	Location			
°F	Food RETELL BEAN COCKE	ed us d	ATOP STEAM ATOP STEAM		°F		Food	Location			
°F 12-9 12-9	Food RETIZIE BEAN COCKE BEET	ed us d	ATOP STEAM		°F		Food	Location			
°F	FOOD RETTLE BEAN COCKE BEET COOKE	ED US D F	ATOP STEAM TABLE TABLE		°F		Food	Location			
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## **Continuation Sheet**

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Name of Facility/ DBA:	Inspection Date:
ALBRIA'S TALOS	31616
Address:	, .
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Co	ode
Comments: VIOLATIONS:	
35 ALL WERE A LITTLE GRIMY.	
35 REPAIR REPLACE THE EXHAUST FANS S	O THAT THEY FUNCTION
PROPERLY.	\
PROVIDE A CAP FOR THE WATER SPIGO	T ON THE OUTSIDE
OF THE TRUCK TO PROTECT FROM DIRT	DEBRIS.
(2) CLEAN & SANITIZE THE GARBAGE CANS	INSIDE THE TRUCK
LT WAS VERY DIRTY	
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Received By: REHS:	2 FETYO