FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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				orth Vill	a Avenu	e, Willov	vs, CA 95988 (30) 934-6103	KKI WEN I	Page 1 of				
	ne of Facility/ D		2/ 11	(550)35	1 0102	1701(3	30) /31 0103	Inspection Date:					
	NWOOC	Sa	55 Orall					4/8/16					
Address:					546	-3	Reinspection Date (on or		« A				
Own	Owner/Permitee:				Phone No.:			(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:					
Janes & Level As Burnly				865-9900		3900	1:30 pm						
Certi	ified Food Hand	ller:	Signal Soldie	3			7700	Certificate Expiration Date:					
C	amen	F	ares (+2 others					(Certificate expires five years after it is issued)					
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: 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 compl		N/A = Not Applicable $N/O = Not ObsCritical Risk Factors for Disease$	erved Maj	Maj = 1	Major vio	olation Out = Items	s not in compliance COS	S = Correcte	d On Sit	COS		
In		1. Dei	monstration of knowledge	Iviaj	Out	003	24. Person in charge	present and performs dutie	S	Out	COS		
In In	N/O		mmunicable disease restrictions charge of eyes, nose, mouth					ness and hair restraints					
In	N/O		ing, tasting, drinking, tobacco use				27. Food separated a	ved thawing methods used					
In	N/O	5. Har	nds clean & properly washed, glove use				28. Washing fruits a	. Washing fruits and vegetables					
In In	N/A N/O		ndwashing facilities available per hot and cold food holding temps				29. Toxic substance	Toxic substances properly identified, stored and used Food storage, 31. Self service, 32. Labeled					
In	N/A	8. Tin	ne as a public health control, records				33. Nonfood contact	surfaces clean					
In	N/A N/O		per cooling methods				34. Warewashing fa	g facilities maintained, test strips					
In In	N/A N/O		pper cooking time and temps heating temperature for hot holding				35. Equipment, uten	utensils, approved, clean good repair					
In	N/A N/O		turned and reservice of food				37. Vending Machin	ipment, utensils and linens, storage and use ding Machines					
In	N/A N/O		od safe and unadulterated				38. Adequate ventila	tilation and lighting					
In In	N/A N/O		od contact surfaces clean and sanitized od from approved source	No.				neters provided and accurate loths properly used and stored					
In	N/A N/O	16. She	ell stock tags, 17. Gulf Oyster regs					roper backflow prevention					
In	N/A N/O		mpliance with HACCP plan	10 11	333.403			ge properly disposed; facilities maintained					
In In	N/A N/O		visory for raw/undercooked food alth care/ School prohibited food	43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate									
In		21. Hot & cold water. Temp: °F					45. Floors, walls and	walls and ceilings maintained and clean					
In In		22. Wastewater properly disposed		N/O P				No unapproved living or sleeping quarters					
111		23. No	rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available 48. Plan Review Required						
No P			Y 4!		100		P 1			_			
			Location		°F Food		Food	Loca	ition				
132	BER	Breef Hot Hold											
									-				
						-							
Com	ments:					1				7.57-580			
4						- 20 - 14							
AU	Viola	tran	stram 3/23/16	an	e 1	MO	ected e	x crot bis	48	see	1		
ton	perat	nse	strom 3/23/16 Temperature reated bistrobe	is	hol	Jest	et mo	roved to 1	32°	F			
27 ~		1	10/ 1 11-1	-	100		J	,					
upe	Mas	reu	eated bistrobe	RI				107	- 1000	12 10			
Received By: REHS: John H. Wells													