

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: <i>Love Skin Petite Spa and Boutique</i>		Inspection Date: <i>5/6/16</i>	
Address: <i>210 Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): (Reinspections are subject to fees)	
Owner/Permittee: <i>Cathleen Verboom</i>	Phone No.: <i>865-2580</i>	Inspection Time: <i>1:00pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Prepared Food -</i>		Certificate Expiration Date: (Certificate expires five years after it is issued)	
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 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		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
Critical Risk Factors for Disease				Maj	Out	COS					
<i>In</i>								24. Person in charge present and performs duties			
<i>In</i>								25. Personal cleanliness and hair restraints			
<i>In</i>	<i>N/O</i>							26. Approved thawing methods used			
<i>In</i>	<i>N/O</i>							27. Food separated and protected			
<i>In</i>	<i>N/O</i>							28. Washing fruits and vegetables			
<i>In</i>								29. Toxic substances properly identified, stored and used			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						30. Food storage, 31. Self service, 32. Labeled			
<i>In</i>	<i>N/A</i>							33. Nonfood contact surfaces clean			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						34. Warewashing facilities maintained, test strips			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						35. Equipment, utensils, approved, clean good repair			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						36. Equipment, utensils and linens, storage and use			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						37. Vending Machines			
<i>In</i>								38. Adequate ventilation and lighting			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						39. Thermometers provided and accurate			
<i>In</i>								40. Wiping cloths properly used and stored			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						41. Plumbing, proper backflow prevention			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						42. Garbage properly disposed; facilities maintained			
<i>In</i>	<i>N/A</i>	<i>N/O</i>						43. Toilet facilities supplied, properly constructed, clean			
<i>In</i>	<i>N/A</i>							44. Premises clean, vermin proof; personal items separate			
<i>In</i>	<i>N/A</i>							45. Floors, walls and ceilings maintained and clean			
<i>In</i>								46. No unapproved living or sleeping quarters			
<i>In</i>								47. Signs posted; Permit & inspection report available			
<i>In</i>								48. Plan Review Required			

No PHF <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments:
No violations observed.

Received By: *Ayera Overboom* REHS: *John H. Wells*