FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

							30) 934-6103	Page 1 of		
Nam	e of Facility/ DB	A:					1180	Inspection Date:		
	FR	EEN	BY DOTTLE S	tor				7/21/15		
Addr	ess:							Reinspection Date (on or after):		
1217 W. WOOD ST., WILL					00	1		NE + INSPECTION (Reinspections are subject to fees)		
	er/Permitee:	0.0	UDDD SI., WILL		bana Ma			(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:		
Own	h		7	r	none No):			xp. Date:	
	ADNAM	1 (-	2REER		68	0-0	1819	3:00		
160000000000000000000000000000000000000	fied Food Handle							Certificate Expiration Date:		
-PRE-PACKAGIED ONLY						9)		(Certificate expires five years after it is issued)		
Servi		tine Inspe						Other:		
Applie	cable Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	California I	Health and Safety Code (See reverse side of sheet for summary)		
	In = In complia	nce N	/A = Not Applicable N/O = Not Obse	arriad	Mai - N	Major vio	lation Out = Itom	not in compliance COS = Correcte	d On Cit	2
	пі – пі сопірна		Critical Risk Factors for Disease	Maj	Out	COS	lation Out – Items	not in compliance COS = Correcte	Out	COS
(In	7		nonstration of knowledge	iviaj	Jul	- 000	24. Person in charge	present and performs duties	Out	
ln			municable disease restrictions					ness and hair restraints		
In	N/O		harge of eyes, nose, mouth				26. Approved thawi			
In	N/O		ng, tasting, drinking, tobacco use	1			27. Food separated a			
In In			ds clean & properly washed, glove use			+	28. Washing fruits a	nd vegetables s properly identified, stored and used	-	
			er hot and cold food holding temps					. Self service, 32. Labeled		
In N/A			8. Time as a public health control, records				33. Nonfood contact			
In N/A N/O		9. Proper cooling methods		A STATE OF THE STA				cilities maintained, test strips		
In N/A N/O		10. Proper cooking time and temps		978				sils, approved, clean good repair		
In N/A N/O		11. Reheating temperature for hot holding 12. Returned and reservice of food					 Equipment, uten Vending Machin 	sils and linens, storage and use	X	
In N/O		13. Food safe and unadulterated					38. Adequate ventila			
In N/A N/O		14. Food contact surfaces clean and sanitized		35.50			39. Thermometers p			
(In)		15. Food from approved source						operly used and stored		
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs						er backflow prevention		
In N/A N/O		18. Compliance with HACCP plan						disposed; facilities maintained		
In N/A N/O		Advisory for raw/undercooked food Health care/ School prohibited food						supplied, properly constructed, clean × vermin proof; personal items separate		
In		21. Hot & cold water. Temp: \\\\ \text{Zo} \circ \text{F}						alls and ceilings maintained and clean		
in)		ZI. HOL	& COIU WAICI. I CIIID.							
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