FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of

			Phone (330) 934	+-0102	FAA (33	00) 934-0103				
Name of F	acility/ DB	A:		Inspection Date:							
TATA MURPHYS TIZZA								2 15/24			
Address:								Reinspection Date (on or after):			
123 E. WALKER ST., ORLAND, CA 959 B (Reinspections are subject to fees)											
Owner/Per	mitee:			P	hone No	110	1012	Inspection Time:	Permit Ex	n Date:	
Certified Food Handler:								2-00			
Certified F	ood Handle	r:	1					Certificate Expiration Date	e:		
HEULHDER DAUGUA							(Certificate expire) five years after it is issued)				
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:											
Applicable I	Law CALIFO	RNIA RETA	AIL FOOD CODE ("CalCode), Beginning with	h section	113700, C	California .	Health and Safety Code (See reverse side of sheet for sun	nmary)		
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site											
- In -	Critical Risk Factors for Disease			Maj	Out	COS	mation Out - items	ils not in compnance COS – Corrected			COS
Tir	Demonstration of knowledge			Tikaj	Jul	000	24. Person in charge	ge present and performs duties			000
411	Communicable disease restrictions							liness and hair restraints			
In	N/O 3. Discharge of eyes, nose, mouth						26. Approved thawi				
In	N/O				-		27. Food separated				
In	N/O	N/O 5. Hands clean & properly washed, glove use 6. Handwashing facilities available			-		28. Washing fruits a	and vegetables es properly identified, stored and used			
In N/A	N/A N/O 7. Proper hot and cold food holding temps			-		-		s properly identified, stored 1. Self service, 32. Labeled			
	In 8. Time as a public health control, records				1		33. Nonfood contact				
In N/A N/O 9. Proper cooling methods					1			cilities maintained, test strip			
In NA NO 10. Proper cooking time and temps								nsils, approved, clean good repair			
In N/O 11. Reheating temperature for hot holding							36. Equipment, uter	nsils and linens, storage and use			
In N/A N/O 12. Returned and reservice of food							37. Vending Machin	ines			
13. Food safe and unadulterated							38. Adequate ventil				
N/A N/O 14. Food contact surfaces clean and sanitized					_			provided and accurate			
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					-	-		properly used and stored er backflow prevention			-
In (N/A) N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/O 18. Compliance with HACCP plan					1			rly disposed; facilities maintained			
In N/A N/O 19. Advisory for raw/undercooked food								s supplied, properly constructed, clean			
In 20. Health care/ School prohibited food								n, vermin proof; personal items separate			
In 21. Hot & cold water. Temp: 20+°F							45. Floors, walls an	d ceilings maintained and cle	ean		
22. Wastewater properly disposed								living or sleeping quarters			
Zin)	23. No rodents, insects, birds, animals			-	-		2	ermit & inspection report available			
			1			48. Plan Review Re	quired				
AL DYYOUR I											
No PHF []											
°F	Food Location			°F		Food	Location				
00 1	11 ATOP PLED										
39 1	HAM		Cooler								
COOKIE REACH -IN											
			1.141.80	1	1						
38 RANCH DEESSING WALK-IN											
-0 6	- ALVIN	1 DICE	3"								
Comments:											
- NO CHO. ADDIC AT THE TIME OF LICOS. TIME											
- NO VIOLATIONS AT THE TIME OF INSPECTION											
** FACILITY IS CLEAN & WELL MAINTAINED.											
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Received By: REHS. REHS.											