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

Address: Service: Phone No.:	Name of Facility/ DB	Δ.					30) 934-6103	Inspection Date:			
Aprilant in Constitution Properties Prop	TALO BELL										
Owner premittee: Procure Procur	Address:							3/4/			
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