FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95989

		Phon	N. Tena le (530)	ama Street 934-6102	t, Willow FAX (:	rs, CA 95988 530) 934-6103	Page 1 o	f	
Name of Fac	cility/ D	BA:				,	Inspection Date:		
Churo Dalsy							114124		
Address:		4	Tales				Reinspection Date (on or after):		
218	- 6	oridely DD Gold	elle	m (A				
21 & Gridely RD Gouley CA Owner/Permitee: Victor Guido Certified Food Handler:							(Reinspections are subject to fees)		
VICEOCCIA					I Holle IVo			Total Cap. Date.	
Certified Foo	d Hand	Occas					10/30 AM 10/3	24	
Media	1 1	errera					Certificate Expiration Date:		
Service:	T Po						Certificate expires five years after it is is	sued)	
			mplaint	C c	onstruction	on/Pre-opening	11 Ulher		
ripplicable Law	CALIF	PRNIA RETAIL FOOD CODE ("CalCode), Beginning w	rith sectio	ın 113700, 0	California	Health and Safety Co	ode (See reverse side of sheet for summary)		
In = In	complia	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	served	Maj = J	Major vi	olation Out = It	tems not in compliance COS = Correct	ad On Si	
In		Critical Risk Factors for Disease	Maj		COS			Out	CO
In		Demonstration of knowledge Communicable disease restrictions	-	-	-	24. Person in ch	arge present and performs duties		
In	N/O	3. Discharge of eyes, nose, mouth	-			25. Personal clea	anliness and hair restraints		
ln)	N/O	4. Eating, tasting, drinking, tobacco use			1	27 Food separat	awing methods used ted and protected	-	1
In	N/O	5. Hands clean & properly washed, glove use			1	28. Washing frui	its and vegetables	+	+-
In N/A	Mic	Handwashing facilities available				29. Toxic substa	inces properly identified, stored and used	+	
In N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage	e, 31. Self service, 32. Labeled		+
n N/A	N/O	Time as a public health control, records Proper cooling methods			-	Nonfood con	ntact surfaces clean		
n N/A	N/O	10. Proper cooking time and temps	-		-	34. Warewashing	g facilities maintained, test strips		
n N/A	N/O	11. Reheating temperature for hot holding				36 Equipment, u	atensils, approved, clean good repair atensils and linens, storage and use		-
n N/A	N/O	12. Returned and reservice of food			\vdash	37. Vending Mac	chines	-	-
n N/A	NI/O	13. Food safe and unadulterated				38. Adequate ver	ntilation and lighting		+
n (N/A)	N/O	14. Food contact surfaces clean and sanitized				Thermometer	rs provided and accurate		
n N/A	N/O	15. Food from approved source16. Shell stock tags, 17. Gulf Oyster regs				40. Wiping cloths	s properly used and stored		
n (N/A)	N/O	18. Compliance with HACCP plan				41. Plumbing, pro	oper backflow prevention		
	N/O	19. Advisory for raw/undercooked food				43. Toilet facilitie	perly disposed; facilities maintained es supplied, properly constructed, clean		
1 N/A		20. Health care/ School prohibited food				44. Premises clea	n, vermin proof; personal items separate		
1		21. Hot & cold water. Temp: 120 °F	1			45. Floors, walls a	and ceilings maintained and clean		
		22. Wastewater properly disposed23. No rodents, insects, birds, animals				46. No unapprove	ed living or sleeping quarters		
		25. No fodents, misects, birds, animais				47. Signs posted;	Permit & inspection report available		
						48. Plan Review F	Required		
o PHF	D.								
F	Food Location			°F Food			Location		
					+		Location		
				1	1				
					_				
omments									
	•								
1110 1-	T	3-24-1							
100 51	GN	IFANT VIOVATIO	W	SNI	0713	DATT	TMB OFTNSPECT	1612	/
111 -	(a	100	1	n					
Moore		100ppn toststops n	etce	K.	- i				
						100			
						1			
		1					771		
anima 1/D	N	I day of the				1	The state of the s		
ceived By	y X	1 do val Cui de		RE	HS:	Total	Auth		