

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>Certe Blanche</u>		Inspection Date: <u>10/24/23</u>	
Address: <u>201 W. Sycamore St. Willows, CA 95988</u>		Reinspection Date (on or after): <u>10/25/23</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee:	Phone No.:	Inspection Time: <u>9:45 AM</u>	Permit Exp. Date: <u>2/28/24</u>
Certified Food Handler: <u>Kristine Coffman</u>		Certificate Expiration Date: <u>10/10/23</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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									
In																				
In										X										
In																				
In	N/O																			
In	N/O																			
In	N/O																			
In	N/A	N/O								X										
In	N/A																			
In	N/A	N/O															X			
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No PHF [ ]					
°F	Food	Location	°F	Food	Location
146	lasagna soup	Soup hot holding unit	44	cremes	Bottom sect 2 lid sandwich top US refrigeration unit
138	white gravy	4comp hot hot holding unit			
40	Diced tomatoes	US 2 DOOR single lid sandwich top refrigeration			
45	Cubed ham	US 2 DOOR 2 LID sandwich top refrigeration			

Comments:

**CRITICAL VIOLATIONS**

1) Food Safety Cert for Managers is expired. / Obtain current cert within 60 days of 10/24/23

2) Various foods in the US 2 DOOR 2 LID SANDWICH TOP REFRIDGERATION UNIT were noted to be out of prescribe temp range. / Maintain all cold held food at 40°F or below and all hot held PHF @ 135°F and above.

33) All contact spots on ALL REFRIDGERATION UNITS NOTED TO HAVE DEBRIS BUILDUP

Received By: [Signature] REHS: [Signature]

33) Please clean & maintain. ←