

**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: <b>Red 88</b>		Inspection Date: <b>10/06/23</b>	
Address: <b>110 W. Sycamore St.</b>		Reinspection Date (on or after):  (Reinspections are subject to fees)	
Owner/Permittee: <b>Kanapa Yungvanitsait</b>	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: <b>Yungvanitsait</b>		Certificate Expiration Date: <b>6/13/2028</b> (Certificate expires five years after it is issued)	
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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("CalCode), Beginning with section 113700, California Health and Safety Code (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	
<b>Critical Risk Factors for Disease</b>						Maj	Out	COS			
In									24. Person in charge present and performs duties	Out	COS
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In	N/A	N/O							29. Toxic substances properly identified, stored and used		
In	N/A								30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O							33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In									37. Vending Machines		
In	N/A	N/O							38. Adequate ventilation and lighting		
In									39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
7	/	2 DOOR Freezer (R)			
4	/	2 DOOR Freezer (L)			
34		walk-in cooler			
38		Window Top Refrigerator			

Comments:

**NO VIOLATIONS NOTED AT TIME OF INSPECTION**

**Facility is permitted PENDING APPROVAL FROM ALL PUBLIC AGENCIES.**

Received By: **TAMM JOHNSON**

REHS: **Lay Braketa**