## FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

		Phone (	530) 934	-6102	FAX (5:	30) 934-6103			
Name of Facility/ DI	3A:	1		)			Inspection Date:		
Will	School				11/17/21				
Address:		NTELHEPIATE	_	2-11-07	0		Reinspaction Date (on or after): V A	20111	
11145 1	17 /	E CAR ST IAL		20	11	15988	Reinspection Date (on or after): * A	D 70	
Owner/Permitee:	<del>, , , , , , , , , , , , , , , , , , , </del>	1-31., VOIC	DI DI	bono No	CA	13/00	Inspection lime: Permit Ext	SACIAL COLOR	
Owner/I cultitee.	11	0	1"	none no.			1	). Date:	
Address:  1) 45 W. CEDAR ST. WILLOWS CA 95988  Owner/Permitee:  WILLOWS UN FIED SCHOOL DIST  Certified Food Handler: M GR							11:45		
Certified Food Handler: Man							Certificate Expiration Date:		
NONE, CURRENT							(Certificate expires five years after it is issue	vdV.	
	utine Inspe		plaint	□ Cor	nstructio	n/Pre-opening	Other:	a)	
		AIL FOOD CODE ("CalCode), Beginning with							
		and the second segments with	T SCCIION 1	13700, 01	anyonna	ricam una oujery code (	see reverse side of sheet for summary)		
In = In compli	ance N	'A = Not Applicable N/O = Not Obset	erved	Maj = N	/ajor vio	olation Out = Items	not in compliance COS = Corrected	On Site	
		ritical Risk Factors for Disease	Maj	Out	COS			Out COS	
In		onstration of knowledge	×	*			present and performs duties		
<b>(1)</b>		municable disease restrictions	-				ness and hair restraints		
N/O		harge of eyes, nose, mouth				26. Approved thawing methods used			
(in) N/O N/O		g, tasting, drinking, tobacco use Is clean & properly washed, glove use				27. Food separated and protected 28. Washing fruits and vegetables			
N/O									
In N/A N/O	6. Handwashing facilities available 7. Proper hot and cold food holding temps					29. Toxic substances properly identified, stored and used			
In (N/A)							30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean		
N/A N/O							. Warewashing facilities maintained, test strips		
In N/A N/O							asining facilities maintained, test strips nent, utensils, approved, clean good repair		
N/A N/O 11. Reheating temperature for hot holding							puipment, utensils and linens, storage and use		
In N/A N/O 12. Returned and reservice of food						37. Vending Machin			
						38. Adequate ventila	dequate ventilation and lighting		
n N/A N/O 14. Food contact surfaces clean and sanitized						39. Thermometers p	neters provided and accurate		
15. Food from approved source							ping cloths properly used and stored		
In NA N/O 16. Shell stock tags, 17. Gulf Oyster regs							Plumbing, proper backflow prevention		
	In N/A N/O 18. Compliance with HACCP plan						rbage properly disposed; facilities maintained		
	In N/O 19. Advisory for raw/undercooked food						facilities supplied, properly constructed, clean		
N/A 20. Health care/ School prohibited food 21. Hot & cold water. Temp: 17 PF			_				nises clean, vermin proof, personal items separate		
0		& cold water. Temp: 20 °F					and ceilings maintained and clean		
22. Wastewater properly disposed In 23. No rodents, insects, birds, animals							d living or sleeping quarters Permit & inspection report available		
25. Ivo lodonis, insects, onus, animais							n Review Required		
No PHF [ ]									
°F Foo	d	Location		°F Food		Food	Location		
32 MILK	MILK BEN-AIR								
HARD		SALAD BAR							
45 BULED	8495	STORY BAR							
		11							
Comments:					-		*		
		**CRITICAL	111	DUA	TTE	2N 94 &			
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		The state of the s			ſ		CODE. (SEE BE	4	
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		DOD FACILITY	7 -  -	lus	1	HAVE A	TLEASTONE		
		DOD FACILITY							
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