

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: SIERRA NEVADA CHEESE		Inspection Date: 11/7/18	
Address: 6505 COUNTY ROAD 39, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SIERRA NEVADA CHEESE CO.	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: - PACKAGED ONLY		Certificate Expiration Date: - <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("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		Critical Risk Factors for Disease			Maj	Out	COS			
<input checked="" type="checkbox"/>	In		1. Demonstration of knowledge				24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>	In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used			
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected			
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>	In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	In	N/A	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>	In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			
<input checked="" type="checkbox"/>	In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
<input checked="" type="checkbox"/>	In	N/A	12. Returned and reservice of food				37. Vending Machines			
<input checked="" type="checkbox"/>	In		13. Food safe and unadulterated				38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	In	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		X	
<input checked="" type="checkbox"/>	In		15. Food from approved source				40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
<input checked="" type="checkbox"/>	In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
<input checked="" type="checkbox"/>	In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>	In		21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>	In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	In		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available			
							48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
39	CREAM CHEESE	2-DOOR TRUE FRIDGE			
39	FETA CHEESE	2-DOOR TRUE FRIDGE			

Comments:
-NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

39 PROVIDE A USABLE THERMOMETER INSIDE SMALL RETAIL FRIDGE.

Received By: **Evangelina Sandval** REHS: **ANDREW PERAYO**