FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of _____

	A:		0	The state of the s		Inspection Date:			
RIVER VALLEY CHRISTIAN				tool		12/10/19			
Address:					Reinspection Date (on or after):				
8187	. (1	Carena Ca			(Reinspections are subject to fees)				
Owner/Permitee:	9	Phone No.:			Inspection Time: Permit Exp. Date:				
1 -	GIESBRECHT		i none i te			1:30	T CHIME E	ip. Date.	
LEONARI									
Certificate Expiration Date:									
SHARO						(Certificate expires five years a	fter it is issi	ued)	
	ntine Inspection					Other:			
Applicable Law CALIFO	PRNIA RETAIL FOOD CODE ("CalCode), Beginning w	ith section	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for summ	nary)		
In = In complia	nce $N/A = Not Applicable$ $N/O = Not Obs$	served	Maj = N	Major vio	olation Out = Items	not in compliance COS =	Corrected	d On Site	2
	Critical Risk Factors for Disease		Out	COS		•		Out	COS
<u>In</u>	Demonstration of knowledge General inches disease restrictions				24. Person in charge present and performs duties				
In N/O	Communicable disease restrictions Discharge of eyes, nose, mouth	+		-	25. Personal cleanliness and hair restraints 26. Approved thawing methods used				
In N/O	Eating, tasting, drinking, tobacco use	+	1	 	27. Food separated and protected				
N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
Fin T	6. Handwashing facilities available				29. Toxic substances properly identified, stored and used				
In N/A N/O	7. Proper hot and cold food holding temps	pper hot and cold food holding temps 30. Food storage, 31. Self service, 32. Labeled							
In N/A	8. Time as a public health control, records		1			33. Nonfood contact surfaces clean			
In N/A N/O						. Warewashing facilities maintained, test strips			
In N/A N/O	Proper cooking time and temps Reheating temperature for hot holding	+	+			35. Equipment, utensils, approved, clean good repair			
In N/A N/O	12. Returned and reservice of food	+	1		37. Vending Machin	36. Equipment, utensils and linens, storage and use			
In NA CO	13. Food safe and unadulterated				38. Adequate ventilation and lighting				
n N/A N/O	N/A N/O 14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate			
III	15. Food from approved source				40. Wiping cloths properly used and stored				
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs					backflow prevention			
			-		42. Garbage properly disposed; facilities maintained				
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food		+	+			43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate			
20. Health care school promoted food 21. Hot & cold water. Temp: 20°F		_				45. Floors, walls and ceilings maintained and clean			
22. Wastewater properly disposed						46. No unapproved living or sleeping quarters			
(In) 23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available				
					48. Plan Review Required				
No PHF []									
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