OD FACILITY INSPECTION REF GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

				(550)	754-0102	FAA (530) 934-6103			
Nan	ne of Facility/ DE	3A:	1 = == 1					Inspection Date:		
Add	ress:	ite	Special					12/13/22		
90	O New	ville	Rd Orland	1	959	63	S	Reinspection Date (on or after): Reinspections are subject to less)	a	
	ner/Permitee:				Phone No).:		Inspection Time: Permit E		1:
I	ified Food Handl	17	ike .		865	-8	484	4:00pm		
			. / - 1					Certificate Expiration Date:		
	ock Wi							(Certificate expires five years after it is is:	sued)	
Serv		itine Insp		mplaint				☐ Other:		
Appli	cable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning w	ith sectio	n 113700, C	California	Health and Safety Cod	e (See reverse side of sheet for summary)		177
	In = In complia		N/A = Not Applicable $N/O = Not Ob$	served	Maj = N	Major vi	olation Out = Iter	ms not in compliance COS = Correcte	ed On Sit	e
In			Critical Risk Factors for Disease	Maj	Out	COS	24 B		Out	COS
In			monstration of knowledge mmunicable disease restrictions	+-	-			ge present and performs duties liness and hair restraints	-	
In	N/O		charge of eyes, nose, mouth					ving methods used	1	-
(In)	N/O	4. Eat	ing, tasting, drinking, tobacco use				27. Food separated			
(In)	N/O	5. Hai	nds clean & properly washed, glove use				28. Washing fruits		1	
In)	N//4 N//6		ndwashing facilities available					ces properly identified, stored and used		
In In	N/A N/O		per hot and cold food holding temps				30. Food storage, 1	31. Self service, 32. Labeled		
In	N/A N/O		ne as a public health control, records per cooling methods				33. Nonfood conta			
In	N/A EN/O		oper cooking time and temps					facilities maintained, test strips ensils, approved, clean good repair		
In	N/A N/O		heating temperature for hot holding				36. Equipment, ute	ensils and linens, storage and use	X	
In	n N/A N/O 12. Returned and reservice of food						37. Vending Mach	ines		
In							38. Adequate venti	lation and lighting		
In)	N/A N/O		od contact surfaces clean and sanitized					provided and accurate		
In	N/A) N/O		od from approved source ell stock tags, 17. Gulf Oyster regs				40. Wiping cloths	properly used and stored	X	
		18. Cor	mpliance with HACCP plan				41. Plumbing, prop	per backflow prevention	X	
							43. Toilet facilities	ge properly disposed; facilities maintained facilities supplied, properly constructed, clean		
In	N/A)		alth care/ School prohibited food					vermin proof; personal items separate	×	
In		21. Hot	& cold water. Temp: \30 °F	MA	X					
				1			45. Floors, walls at	nd ceilings maintained and clean		
In)		22. Wa	stewater properly disposed	73			46. No unapproved	living or sleeping quarters		
In In		22. Wa		7.8			46. No unapproved 47. Signs posted; P	living or sleeping quarters ermit & inspection report available		
		22. Wa	stewater properly disposed	73			46. No unapproved	living or sleeping quarters ermit & inspection report available		
In	HF []	22. Wa	stewater properly disposed	73			46. No unapproved 47. Signs posted; P	living or sleeping quarters ermit & inspection report available		
	HF []	22. Wa	stewater properly disposed		°F		46. No unapproved 47. Signs posted; P	living or sleeping quarters ermit & inspection report available equired		
In No P	Food	22. Wa 23. No	stewater properly disposed rodents, insects, birds, animals	173			46. No unapproved 47. Signs posted; P 48. Plan Review Ro	living or sleeping quarters ermit & inspection report available equired Location	rles	
No P °F	Food	22. Wa 23. No	Location Prep Cooles	72	°F	Ste	46. No unapproved 47. Signs posted; P 48. Plan Review Ro Food	living or sleeping quarters ermit & inspection report available equired Location 1- Down locale (a Coo	rles	
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No P °F 40	Food Hamburg Au Jus	22. Wa 23. No	Location Prep Cooles Steam table 2-Down Loca Cola	7.5	°F	Ste	46. No unapproved 47. Signs posted; P 48. Plan Review Ro Food	Location 1- Dow localola Cool 2- Dow True	er	
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