

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: <u>SIERRA NEVADA CHEESE</u>		Inspection Date: <u>12/5/19</u>
Address: <u>6505 County Road 39, Willows, CA</u>		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>SIERRA NEVADA CHEESE CO.</u>	Phone No.:	Inspection Time: <u>4:00</u> Permit Exp. Date:
Certified Food Handler: <u>- PACKAGED ONLY</u>		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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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
In					24. Person in charge present and performs duties
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					29. Toxic substances properly identified, stored and used
In	N/A	N/O			30. Food storage, 31. Self service, 32. Labeled
In	N/A				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	N/A	N/O			37. Vending Machines
In					38. Adequate ventilation and lighting
In	N/A	N/O			39. Thermometers provided and accurate
In					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
41	SMOKED GOAT CHEESE	2 - DOOR TRUE FRIDGE			
40	YOGHURT	2 - DOOR TRUE FRIDGE			

Comments:
- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION
FACILITY IS CLEAN & WELL MAINTAINED

Received By: Kimona Bell REHS: Andrew P. [Signature]