FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of

			Phone	(530) 934	-6102 FAX	(530) 934-6103			
Name	of Facility/ DB/	1 :	1				Inspection Date:		
-	11-	-11	1 1 200				12/6/77		
Addres	CO.	77	THISCI				Reinspection Date (on or after):		
1									
-	23 U	ی د	YCAMORE AVE	w	Llow	S CA	(Reinspections are subject to fees)	770	7
Owner	r/Permitee:	- W		Pl	none No.:		Inspection Time: Permit Ex		
N	P	1	1	,			3:30		
	15116	AF	VILLE DEAVER	5					
Certified Good Handler: Hake Certificate Expiration Date:									
13/21/24 (Certificate expires five years after it is issued									
Service		ine Inspec		nplaint	☐ Construc	tion/Pre-opening E	Other:		
Applica			IL FOOD CODE ("CalCode), Beginning wi	th section 1			(See reverse side of sheet for summary)		
търриче			ar our certific concern, regiment, in		zeree, earger	ma 120mm ana bayer, coae	(See reverse side of side to committee)		
	In = In complian	nce N/A	A = Not Applicable $N/O = Not Obs$	served	Maj = Major	violation Out = Iten	is not in compliance COS = Corrected	d On Site	
		Cı	itical Risk Factors for Disease	Maj	Out CO	S		Out	COS
In		1. Demo	nstration of knowledge			24. Person in char	e present and performs duties		
In		2. Com	nunicable disease restrictions			25. Personal clean	iness and hair restraints		
The	N/O 3		3. Discharge of eyes, nose, mouth			26. Approved thawing methods used			
	N/O		g, tasting, drinking, tobacco use			27. Food separated			
In	N/O		s clean & properly washed, glove use			28. Washing fruits	×		
In			washing facilities available				es properly identified, stored and used		
m N/A N/O		7. Proper hot and cold food holding temps		-			30. Food storage, 31. Self service, 32. Labeled		
In NA		8. Time as a public health control, records				_	33. Nonfood contact surfaces clean		
	N/O		r cooling methods				acilities maintained, test strips		
	N/O		er cooking time and temps	-			nsils, approved, clean good repair		
In N/O N/O		11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In N/A N/O		12. Returned and reservice of food		-			37. Vending Machines		
In N/A N/O		Food safe and unadulterated Food contact surfaces clean and sanitized					38. Adequate ventilation and lighting		
							39. Thermometers provided and accurate		
In N/A N/O		15. Food from approved source 16. Shell stock tags, 17. Gulf Oyster regs					40. Wiping cloths properly used and stored 41. Plumbing, proper backflow prevention		
	N/A N/O		pliance with HACCP plan	_			· · · · · · · · · · · · · · · · · · ·		
			9. Advisory for raw/undercooked food				42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean		
	N/A)		th care/ School prohibited food	1		44. Premises clean, vermin proof; personal items separate			
In				1			nd ceilings maintained and clean		
							ia cermigo manitamea ana cican		
						46 No unapproved	living or sleeping quarters		
(III)		22. Wast	ewater properly disposed				l living or sleeping quarters Permit & inspection report available		
		22. Wast				47. Signs posted; I	ermit & inspection report available		
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