## 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 \_\_\_\_\_\_

Nome	of Engility/ DD	۸.					0) 934-6103	Inspection Date:			
Name of Facility/ DBA:								3/1/23			
DOWN STREET PEY + GRILL											
Address:								Reinspection Date (on or after):			
1506 South St., ORLAND CA 95963 (Reinspections are subject to fee Owner/Permitee: Phone No.: Inspection Time: 11:00								(Reinspections are subject to fees)	Project	101	7
Owner/	Permitee:	-		I	Phone No	:		Inspection Time:	Permit Ex		
DENNIS & KAREN SCARPETTE					520 gag 3051			11:00			- 1
Cartified Food Handley 1 1 2							Certificate Expiration Date:			_	
											- 1
Service: Routine Inspection Reinspection Complaint						☐ Construction/Pre-opening ☐		(Certificate expires five years after it is issued)			
Service								Other:			
Applical	ble Law CALIFC	KNIA KETA	IL FOOD CODE ("CalCode), Beginning with	n section	: 113700, C	aufornia .	Health and Safety Code (	see reverse side of sheet for sum	imary)		
	In = In complia	nce N/	A = Not Applicable $N/O = Not Obset$	rved	Maj = N	lajor vic	lation Out = Items	not in compliance COS	= Corrected	1 On Site	
	-		ritical Risk Factors for Disease	Maj	Out	COS				Out	COS
In	Demonstration of knowledge			×			present and performs duties	3			
	3.1/0		nunicable disease restrictions	_				ness and hair restraints			
(ID)	N/O		narge of eyes, nose, mouth	-	- 1		26. Approved thawi			No.	
In In	N/O N/O		g, tasting, drinking, tobacco use s clean & properly washed, glove use		×		28. Washing fruits a			×	
Tin.	11/0		washing facilities available					s properly identified, stored a	and used		
1	N/A N/O		er hot and cold food holding temps					. Self service, 32. Labeled		×	
In	N/A	8. Time	as a public health control, records				33. Nonfood contact	surfaces clean			
-	N/A N/O		er cooling methods					cilities maintained, test strips		×	
The same of the sa	N/A N/O		er cooking time and temps					sils, approved, clean good re		×	
	N/A N/O		eating temperature for hot holding	-	-			sils and linens, storage and u	use	×	
(In)	N/A N/O		rned and reservice of food safe and unadulterated		-		<ol> <li>Vending Machin</li> <li>Adequate ventila</li> </ol>				
	N/A N/O		contact surfaces clean and sanitized		-			rovided and accurate			
In	14/11		from approved source					operly used and stored			
	N/A N/O		stock tags, 17. Gulf Oyster regs					r backflow prevention			
	N/A N/O		pliance with HACCP plan					y disposed; facilities maintai	ined		
	N/A N/O	19. Adv	sory for raw/undercooked food				43. Toilet facilities	supplied, properly constructe	ed, clean		
The second second	NA		th care/ School prohibited food					vermin proof; personal items			
(In)			& cold water. Temp: \700°F					ceilings maintained and cle	ean		
(10)			tewater properly disposed					iving or sleeping quarters			
	23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available		21.1.1.			
(In)		23. No r	odents, insects, birds, animals						ilable		
(In)		23. No r	odents, insects, birds, animals				47. Signs posted; Pe 48. Plan Review Re		ilable		
	HF [ ]	23. No r	odents, insects, birds, animals						nilable		
No Pl	~ -				oF	1	48. Plan Review Re	quired			
	Food	1	Location	= 0	°F			quired	ation		
No Pl	Food CHEOD	l an	Location  ATOP EVEREST PR	EP.	oF		48. Plan Review Re	quired			
No Pl	CHEOD CHEO	I AL SE	Location  ATOP EVEREST PR	EP.	°F		48. Plan Review Re	quired			
No Pl	CHEODI CHEO	I ANL SE	Location  ATOP EVEREST PR	ē?	°F		48. Plan Review Re	quired			
No Pl	CHEODI CHEO CHEO LAME STE	AL SE	Location  ATOP EVEREST PR  COOLER  DILIGENT  PREF				48. Plan Review Re	quired			
No Pl °F 36	CHEOD, CHEOD, CHEO CHEO CHEO CHEOD, CHEO,	1 35 E W Boic 50	Location  ATOP EVEREST PR  COOLER  DILIGENT  PREP				48. Plan Review Re	quired			
No Pl	CHEODI CHEO CHEO LAME STE	1 35 E W Boic 50	Location  ATOP EVEREST PR  COOLER  DILIGENT  PREF				48. Plan Review Re	quired			
No Pl °F 36 140	CHEODO CHEODO CHEO CHEO CHEODO	H SE SE BoiceD	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREF  ATOP P. COOL	Ef.			48. Plan Review Re	quired			
No Pl °F 36	CHEODO CH	H SE SE BoiceD	Location  ATOP EVEREST PR  COOLER  DILIGENT  PREF	Ef.			48. Plan Review Re	quired			
No Pl °F 36 140 41	CHEODO CHEODO CHEO CHEO CHEODO	H SE SE BoiceD	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREP  ATOP P. COOL  2 - DOOR TRUE	Ef.			Food	quired			
No Pl °F 36 140 41	FOOD CHEED OF CHEE LAME STEA HARD PAW BEE	H SE SE BoiceD	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREF  ATOP P. COOL	Ef.		mi	Food	quired			
No Pl °F 36 140 41	FOOD CHEED CHEE LAME STEE HARD RAW BEE	BOILED	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREP  ATOP P. COOL  2 - DOOR TRUE  CORRECT   HE	E	coie		Food  Food	Loca Loca	ation		
No Pl °F 36 140 41	FOOD CHEED CHEE LAME STEE HARD RAW BEE	BOILED	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREP  ATOP P. COOL  2 - DOOR TRUE  CORRECT   HE	E	coie		Food  Food	Loca Loca	ation	Cae	
No Pl °F 36 140 41 38 Com	CHEODICHEODICHESTER HARD ZAGS PAW BEE	HOLLED TIN	Location  ATOP EVEREST PR  CODLER  DIVIGENT PREF  ATOP P. COOL  2 - DOOR TRUE  CORRECT 1 HE  THE FOOD S	EF	oue	7 1	Food  V4:	Loca  Loca	ation		
No Pl °F 36 140 41 38 Com	CHEODICHEODICHESTER HARD ZAGS PAW BEE	HOLLED TIN	Location  ATOP EVEREST PR  COOLER  DIVIGENT  PREP  ATOP P. COOL  2 - DOOR TRUE  CORRECT   HE	EF	oue	7 1	Food  V4:	Loca  Loca	ation		
No PI °F 36 140 41 38 Com	FOOD CHESPICATE CHESPI	HIN TAC	Location  ATOP EVEREST PR  COOLER  DILIGENT PREF  ATOP P. COOL  2 - DOOR TRUE  CORDECT THE  THE FOOD S	EF	oue	7 1	Food  V4:	Loca  Loca	ation		
No PI °F 36 140 41 38 Com	FOOD CHESPICATE CHESPI	HIN TAC	Location  ATOP EVEREST PR  CODLER  DIVIGENT PREF  ATOP P. COOL  2 - DOOR TRUE  CORRECT 1 HE  THE FOOD S	EF	oue	7 1	Food  V4:	Loca  Loca	ation		
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No PI °F 36 140 41 38 Com	FOOD CHEODIC C	HIN FAC	Location  ATOP EVEREST PR  COOLER  DIVIGENT PREF  ATOP P. COOL  2 - DOOR TRUE  CORRECT THE  THE FOOD S  11-144 STILL (  5/1/23.	EFAF	CKS	1 A	Food  Food  MANAZ	Loca  Loca  TER CERT	ation	1PLI	ANG
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No Pl °F 36 140 41 38 Com	FOOD CHEED PARTIES LAME STEE HARD 2645 PAW BEE ALL ALL	FAC SMPL	Location  ATOP EVEREST PR  COOLER  DIVIGENT PREF  ATOP P. COOL  2 - DOOR TRUE  CORRECT THE  THE FOOD S  11-144 STILL (  5/1/23.	AF	Equition (KS)	7 A	Food  Food  PREP	LOCE  LOCE  AREAS SH	ation  (N)  (O)	1PLI	ANE
No Pl °F 36 140 41 38 Com	FOOD CHEED PARTIES HARD 2645 PAW BEE IMMENTS: OBTA	FAC EMPL PLB	Location  ATOP EVEREST PR  COOLER  DIVIGIENT PREP  ATOP P. COOL  2 - DOOR TRUE  CORRECT THE  THE FOOD S  1-1+4 STILL (  5/1/23.  OYEE BEVERY  E COVERED.	AF	CKS ES	1 A IN	Food  Food  PREP  FOOD  NG:  MANAG  PREP	LOCE  LOCE  AREAS SE  COUEDED E	ALL MPLDI	1PLI H	AVE
No PI °F 36 140 41 38 Com	FOOD CHEED PARTIES HARD 2645 PAW BEE IMMENTS: OBTA	FAC EMPL PLB	Location  ATOP EVEREST PR  COOLER  DIVIGIENT PREP  ATOP P. COOL  2 - DOOR TRUE  CORRECT THE  THE FOOD S  1-1+4 STILL (  5/1/23.  OYEE BEVERY  E COVERED.	AF	CKS ES	1 A IN	Food  Food  PREP  FOOD  NG:  MANAG  PREP	LOCE  LOCE  AREAS SE  COUEDED E	ALL MPLDI	1PLI H	AVE
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## OFFICIAL INSPECTION REPORT

## **Continuation Sheet**

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Name of Facility / DBA:	Inspection Pate:
SOUTH STREET DEU & GIRIL	3/1/23
Address:	
Owner/Permitee:	
Owner/ crimites.	-
Comments: OFFECT THE FOLIOWING CO	NT.)
27 FROM OR BELOW ANY PEADY TO EAT I	FOOD. OBSERVED
AREAS IN PREP COOLERS AND WALK-IN	WHERE PAW
PRODUCT WAS ABOUT PEADY TO EAT PRODU	nct.
30) STORE ALL FOOD AT LIBAST 6" OFF 10	F THE GROUND.
34 KEEP CHLORING TEST STRIPS NEAR	MEEHANICAC
DISHWASHER AND CHECK SANITIZER	CONCENTRATIONS
WHEN NEFEDED,	
35) CLEAN & SANITIZE THE GOOD NOTEL	ES ON THE
REGULAR. A FEW ARE MOLDY.	
BO STORE ICE SCOOP IN A BULLET ON	TOP OF THE
MACHINE,	
36) STONE AU PRESSURITED CYLINDERS	to AN IMMOBILE
SURFACE W/ CHAIN OR BUNGEE ETZ.	
CYLINDERS (N-CHAINED IN BAR AREX	1.
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1	
Received By: REHS: REHS:	of the leave