

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

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In = In compliance			N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site	Out	COS	
			Critical Risk Factors for Disease		Maj	Out	COS			
In				1. Demonstration of knowledge				24. Person in charge present and performs duties		
In				2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In		N/O		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
In		N/O		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
In		N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In				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				30. Food storage, 31. Self service, 32. Labeled		
In	N/A			8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	N/O		9. Proper cooling methods				34. Warewashing facilities maintained, test strips	X	
In	N/A	N/O		10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
In	N/A	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				13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	N/O		14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
In				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				41. Plumbing, proper backflow prevention		
In	N/A	N/O		18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	N/O		19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	N/A			20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate	X	
In				21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean		
In				22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
In				23. No rodents (insects, birds, animals)		X		47. Signs posted; Permit & inspection report available	X	
								48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
140	Sausage Gravy	hot tray			
138	Scrambled eggs	hot tray			
38	Yogurt	small fridge			

Comments:

23 & 44) Fly trap (unapproved) observed with flies in food prep facility.
Provide approved fly trap, non-zap enclosed trap. Provide pest control reports.

34) Test strip for sanitizing solution observed to be lacking /
Provide test strips.

47) Operating food facility without valid ~~food~~ Glenn County Health Permit.
pay fees to reopen. Facility shall remain close till fees are paid.

Received By: Paula Olsen

REHS: Jay Bhakta.