FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
225 N. Tehama Street, Willows, CA 95988
Phone (520) 024 (402, FAV (520) 024 (402)

Page 1 of ______

			Phone	(530)	934-6102	FAX (5	30) 934-6103				
Nam	e of Facility/ DE	BA:	in Express					Inspection Date:			
Name of Facility/DBA: Hollday Inn Express Address: 545 N. Humboldt - Are Owner/Permitee: Phone No.:								Reinspection Date (on or after):			
545 N. Humbolat. Hive								(Remspections are subject to fees)			
Own	Owner/Permitee:					D.:			exp. Date		
LK	Kumar Hotels Inc.								122		
Certi	Certified Food Handler: Paulina Agullar							Certificate Expiration Date: 9/21/24 (Certificate expires five years after it is issued)			
Servi	Service: Routine Inspection Reinspection Compla				int Construction/Pre-opening			Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
	In = In complia	ince N	N/A = Not Applicable $N/O = Not Obset$	erved	Mai = N	Major vio	olation Out = Items	not in compliance COS = Correcte	od On Site		
	n in compile		Critical Risk Factors for Disease		j Out	COS			COS		
-In			Demonstration of knowledge				24. Person in charge present and performs duties				
ln ln	N/O		nmunicable disease restrictions					ness and hair restraints	-		
In In	N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use		-			26. Approved thawing methods used 27. Food separated and protected					
In	N/O 5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables					
In			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				
	N/A		e as a public health control, records				33. Nonfood contact		Y		
In In			Proper cooling methods Proper cooking time and temps				34. Warewashing facilities maintained test strips				
In	N/A N/O	11. Reheating temperature for hot holding					35. Equipment, utensils, approved, clean good repair 36. Equipment, utensils and linens, storage and use			\vdash	
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 N/A N/O		15. Food from approved source					40. Wiping cloths properly used and stored				
In N/A N/O In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs 18. Compliance with HACCP plan					41. Plumbing, proper backflow prevention				
In N/A N/O		19. Advisory for raw/undercooked food					Garbage properly disposed; facilities maintained Toilet facilities supplied, properly constructed, clean				
In N/A		20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate				
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 47. Signs posted; Permit & inspection report available			
In		23. No rodents insects, birds, animals			X		47. Signs posted; Permit & inspection report available 48. Plan Review Required				
No P											
°F Food		Location		-	°F	-	Food Location				
140	140 grener		that term								
38 Scrab		leel	all hot tray								
38	38 yogunt		small fridge								
Comments:											
			Λ		-	A	50	0 1			
238	944) F	14+	rap (unapproved)	0	Serv	reel	with flys	s in tood prop to	eiliti	1.	
17.	rovide	appro	oved fly trap, non	-7	cap.	encl	osed tra	p. Provide post con	trol	report.	
34)	Tost	str	ip for sanitizi	ng	, 50	luti	en obser	ived to belack	ing		
Provide test strips.											
47) Operating food facility without valid food Glenn Country Health Permit											
P	ay fee	5-	to reopen. Facilit	4 9	Shall	ren	Min close	. till foes are po	d.	. /	
Recei	0		On Octron				7 01	00/4-60			
Received By: Fuln Ollle REHS: Jay Brakta.											