FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

		Phone	(530)934	1-6102	FAX (5	30) 934-6103			
Name of Facility/ D	BA:	n inone	,220,751	0102	(3	,	Inspection Date:		
Adama Road							14/10/19		
Address:	JUW	2				THE STATE OF THE S	Reinspection Date (on or after):	<u>r</u>	
Mulcos.	TOTAL LICE IL ANGELLA								
Sut Mar	0	(A 1516)			(Reinspections are subject to fees)				
Owner/Permitee:	,		P	hone No	.:	1	Inspection Time: Permit Ex	p. Date:	
Andre & Louise Carro					5-2	+313	12:25pm		
Certified Food Hand	ler:	5			,A		Certificate Expiration Date:		
TENSA	0 0	travez					11/21/21		
		ection	nnlaint	ПСо	nstructio	on/Pre-opening	(Certificate expires five years after it is issue Other:	ea)	
		TAIL FOOD CODE ("CalCode), Beginning wi							
Applicable Eaw CAEII	ORIVIA RE	ALE 1 000 CODE (Calcode), Beginning wi	in section 1	113700, C	unjorma	Treatin una sajety Coae	(See reverse side of sheet for summary)		
In = In compli		I/A = Not Applicable $N/O = Not Obs$	erved	Maj = N	Aajor vid	olation Out = Item	s not in compliance COS = Corrected	On Site	
		Critical Risk Factors for Disease	Maj	Out	COS			Out	COS
In)		nonstration of knowledge					e present and performs duties		
In N/O		nmunicable disease restrictions					ness and hair restraints		
In N/O N/O		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use				26. Approved thaw 27. Food separated			
In N/O		ds clean & properly washed, glove use				28. Washing fruits			
In		dwashing facilities available	SAVER				es properly identified, stored and used		
In N/A N/O	7. Pro	per hot and cold food holding temps					1. Self service, 32. Labeled		
In N/A	N/A 8. Time as a public health control, records		White	X		33. Nonfood contac	t surfaces clean		
In N/A N/O			THE REAL PROPERTY.	1			acilities maintained, test strips		
In N/A N/O							nsils, approved, clean good repair		
	N/A N/O 11. Reheating temperature for hot holding						utensils and linens, storage and use		
In N/A N/O	N/A N/O 12. Returned and reservice of food 13. Food safe and unadulterated					37. Vending Machin	ding Machines quate ventilation and lighting		
In N/A N/O									
In)	15. Food from approved source						ermometers provided and accurate iping cloths properly used and stored		
In N/A N/O							lumbing, proper backflow prevention		
In N/A N/O		npliance with HACCP plan	BENEFE .				Garbage properly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food			10000			43. 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: 2 °F		ENTERIOR .				d ceilings maintained and clean		
In	22. Wastewater properly disposed		Trails.				unapproved living or sleeping quarters		
In)	23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available 48. Plan Review Required			
	100000000000000000000000000000000000000					48. Plan Review Re	quired		
No PHF []	-						1,241,000		
°F Food	d	Location		۰F		Food	Location		
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		Heat Lamp CTPH	< - EK	XII	~	Tomato	ENED MOTE (456))	
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