## FOOD FACILITY INSPECTION REPORT

## **GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT** 225 N. Tehama Street, Willows, CA 95988

Page 1 of

			Phone (	530) 934	-6102 F	AX (530) 934-6103			
Name	of Facility/ DB	A:	i				Inspection Date:		
OMand BOW!							4/12/22		
Address: Reinspection Date (on or after):									
1507 Monteres St Orland C2 55963							(Reinspections are subject to fees)	N	
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex		
Owner/Permitee:  Andre Endower Carrage  Phone No.:  Inspection Time:  4:05 pm								ip. Date.	
Certificate Expiration Date:									
11/2-106									
Service: Routine Inspection								ied)	
		- 1	ction Reinspection Com IL FOOD CODE ("CalCode), Beginning with				Other:	-	
Applica	able Law CALIFO	KIVIA KETA	IL FOOD CODE ( CalCode), Beginning will	n section 1	113700, Cai	ifornia Health and Safety Code	(See reverse side of sheet for summary)		
	In = In complian		A = Not Applicable $N/O = Not Obset$	erved	Maj = Ma	ajor violation Out = Item	s not in compliance COS = Corrected	d On Site	e
			ritical Risk Factors for Disease	Maj	Out	COS		Out	COS
In In			onstration of knowledge municable disease restrictions				e present and performs duties iness and hair restraints		-
In	N/O		narge of eyes, nose, mouth			26. Approved thaw			
In	N/O		g, tasting, drinking, tobacco use			27. Food separated			
In	N/O		s clean & properly washed, glove use			28. Washing fruits			
	In N/A N/O		6. Handwashing facilities available		-		Toxic substances properly identified, stored and used		
	In N/A N/O		7. Proper hot and cold food holding temps 8. Time as a public health control, records		$\vdash$		ood storage, 31. Self service, 32. Labeled		
In			9. Proper cooling methods				Warewashing facilities maintained, test strips		
(In)	(In ) N/A N/O		10. Proper cooking time and temps				ment, utensils, approved, clean good repair		
In N/A N/O		11. Reheating temperature for hot holding				36. Equipment, ute	6. Equipment, utensils and linens, storage and use		
	In N/A N/O		12. Returned and reservice of food 13. Food safe and unadulterated				7. Vending Machines 8. Adequate ventilation and lighting		
In N/A N/O		14. Food contact surfaces clean and sanitized					nermometers provided and accurate		
In IVA IVO		15. Food from approved source					40. Wiping cloths properly used and stored		
	In N/A N/O 16. S		Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, prop	er backflow prevention		
	N/A N/O		pliance with HACCP plan				Garbage properly disposed; facilities maintained		
In	In N/A N/O 19. Advisory for raw/undered In N/A 20. Health care/ School prol		th care/ School prohibited food			supplied, properly constructed, clean			
In		21. Hot & cold water. Temp: °F					44. Premises clean, vermin proof; personal items separate     45. Floors, walls and ceilings maintained and clean		
In	The state of the s		22. Wastewater properly disposed			46. No unapproved living or sleeping quarters			
In		23. No r	odents, insects, birds, animals		X		ermit & inspection report available		
ļ						48. Plan Review R	equired		
-									
Mr. D	orne f 1								
No P			Y		Lan		T		
No P	PHF [ ]		Location		°F	Food	Location		
	Food		Location  Press (RA R 5		°F	Food	Location		
			Location Prophodes		°F	Food	Location		
°F 40	Hambur	ger	Prop Gooles	0Z/ 5		Food	Location		
°F 40	Hambur	ger	Location Prep Cooles Refrigerator/Free	?ZL.5		Food	Location		
°F 40	Hambur	ger	Prop Gooles	°865		Food	Location		
°F 40	Hambur	ger	Prop Gooles	°&6.5		Food	Location		
°F 40	Hambur	ger	Prop Gooles	? <del>2</del> C.5		Food	Location		
°F 40 39	Hambur Hambur	ger	Prop Gooles	?&L.T		Food	Location		
°F 40 39	Hambur	ger	Prop Gooles	?BL\		Food	Location		
°F 40 39	Hambur Hambur	ger	Prop Gooles	?BLS		Food	Location		
°F	Hambwa Hambwa mments:	ger	Prep Cooles Refrigerator/Free						
°F	Hambwa Hambwa mments:	ger	Prop Gooles				0: 1 .1	and	-46
°F	Hambur Hambur Hambur Ments:	ger rger	Prep Cooles Refrigerador/Free	+ c	Lop	pinas Fro	m float bust	and	-4
°F	Hambwa Hambwa mments:	ger rger	Prep Cooles Refrigerator/Free	+ c	Lop	pinas Fro		and	-46
°F	Hambur Hambur Hambur Ments:	ger rger	Prep Cooles Refrigerador/Free	+ c	Lop	pinas Fro	m float bust	and	-4
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°F	Hambur Hambur Hambur Ments:	ger rger	Prep Cooles Refrigerador/Free	+ c	Lop	pinas Fro	m float bust	and	-up
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°F	Hambur Hambur Hambur Ments:	ger rger	Prep Cooles Refrigerador/Free	+ c	Lop	pinas Fro	m float bust	nd	-up
°F 40 39 Con	Hambur Hambur Hambur Ments:	ger rger	Prep Cooles Refrigerador/Free	+ c	Nop	pinas fro te rodent	m float bust	and	-46