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

Name of Facility/ D	BA:	(330) 72	74-0102	TAA (.	330) 934-0103	Inspection Date:			
DONUT WHEEL OF WILLOWS Address: 408 Pacific Ave, WILLOWS						4/12/23			
Address:						Reinspection Date (on or after):			
408 Pacific Ave, WILLOWS						Next inspection (Reinspections are subject to fees)			
Owner/Permitee:				0 .					
Kolap R Leng			Phone No.:			Inspection Time:	i dinini Emp		
Certified Food Handler:						10:15 MM	11/30	12	3
Kolap L						Certificate Expiration Date	e:		
Service: \square Ro						(Certificate expires five years	after it is is:	sued)	
			113700 d	onstruction	on/Pre-opening	Other:			
ripplicable Eaw CAEII (ORNIA RETAIL FOOD CODE ("CalCode), Beginning wit	th section	113700, (Jalifornia	Health and Safety Code (See reverse side of sheet for sum	imary)		
In = In complia		erved	Maj = I	Major vi	olation Out = Items	not in compliance COS	= Correcte	ed On Si	te
In	Critical Risk Factors for Disease 1. Demonstration of knowledge	Maj	Out	COS				Out	COS
4n	Communicable disease restrictions		+	-	24. Person in charge	present and performs duties ness and hair restraints			
In N/O	3. Discharge of eyes, nose, mouth				26. Approved thawir				+
In N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated a	and protected			+
In N/O	5. Hands clean & properly washed, glove use				28. Washing fruits a				
In N/A N/O	Handwashing facilities available Proper hot and cold food holding temps			-	29. Toxic substances	es properly identified, stored and used			
In N/A	8. Time as a public health control, records				33. Nonfood contact	act surfaces clean			-
In N/A N/O	Proper cooling methods					ing facilities maintained, test strips			-
In N/A N/O	10. Proper cooking time and temps				35. Equipment, utens	sils, approved, clean good rep	oair		
In N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food	to Equipment, at				ils and linens, storage and u	se		
In	13. Food safe and unadulterated				37. Vending Machine 38. Adequate ventilar			-	
In N/A N/O					39. Thermometers pr	provided and accurate			
15. Food from approved source N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					40. Wiping cloths pro	cloths properly used and stored			
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/A N/O 18. Compliance with HACCP plan					41. Plumbing, proper	ng, proper backflow prevention e properly disposed; facilities maintained			
In N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities su	cilities supplied, properly constructed, clean			
In N/A) 20. Health care/ School prohibited food					44. Premises clean, ve	ermin proof; personal items:	separate		
In 21. Hot & cold water. Temp: °F 22. Wastewater properly disposed					45. Floors, walls and	ceilings maintained and clea	n		
In)	22. Wastewater properly disposed23. No rodents, insects, birds, animals				46. No unapproved li	ving or sleeping quarters			
	, see as, ammuno			47. Signs posted; Permit & inspection report available 48. Plan Review Required			able		
No PHF []									
°F Food	Location		°F		Food	Location			
33 Creamer	3 creamer 2 door displays								21
17 egg	Atosa Fridge								
1 29	Atosu treage			<u> </u>		3			
						4			
Comments:									
20/ -:	1 1 1 1 1	ı		· ·	1				
32) Floc	ur bins lack labe	15.		Lab	el all bi	ns			
	(A)					3 000			
							All		
					-	1 161			
Received By:	J. 61 Cz.	1	RE	EHS:	Day &	meleta	10		