FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of

Name of Facility/ DBA: Hourday N. H. Express Hispection Date: 4/2/19 Address: Reinspection Date (on or after): SUS N. HUMBOLDT AVE Llucus, CA (Reinspections are subject to fees) Owner/Permitee: Phone No.: Inspection Time: Perm Awam Rocer Kumar 916-203-1562 8:30 Certified Food Handler: Certificate Expiration Date:		
Address: Reinspection Date (on or after):		
Owner/Permitee: Phone No.: Inspection Time: Perm	ation	
	t Exp. Date:	
FAWAN ROGER KUMAR 916-203-1562 8:30	t Exp. Date.	
Certified Food Handler: 916-203-156Z 8:30 Certified Food Handler: Certificate Expiration Date:		
- NONE CUPRENT (Certificate expires five years after it i	issuad)	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:	s issued)	
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 compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corre	cted On Site	
Critical Risk Factors for Disease Maj Out COS	Out	COS
In 1. Demonstration of knowledge X 24. Person in charge present and performs duties 2. Communicable disease restrictions 25. Personal cleanliness and hair restraints		
In 2. Communication disease restrictions 23. Personal creatinities and nair restraints 26. Approved thawing methods used		
In 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 use In N/A N/O 7. Proper hot and cold food holding temps 30. Food storage, 31. Self service, 32. Labeled	1	
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		
In N/A N/O 10. Proper cooking time and temps 35. Equipment, utensils, approved, clean good repair		
In N/A N/Q 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	-	
13. Food safe and unadulterated 38. Adequate ventilation and lighting		
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/O 16. Shell stock tags, 17. Gulf Oyster regs 41. Plumbing, proper backflow prevention		
In 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/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		
21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	×	
22. Wastewater properly disposed 46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available		
48. Plan Review Required		
No PHF []		
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