## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						s, CA 95988 30) 934-6103	Page 1 of		
Name of Facility/ DBA:						Inspection Date:			
PARA MURPHYS							4/23/19		
Address: (							Reinspection Date (on or after):		
Owner/Permitee: Phone No.:						(Reinspections are subject to fees)			
Owner/Permitee: Phone No.:							Inspection Time: Permit Exp. Date:		
RAISSI MAIL 1907							3:00		
RAJESH MAHINDROO  Certified Food Handler:							Certificate Expiration Date:		
							(Certificate expires five years after it is is:		
RAISH MAHNDROD  Service: Routine Inspection							Other:	sued)	
		TAIL FOOD CODE ("CalCode), Beginning with						- W	
In = In compliance N/A = Not Applicable N/O = Not Obse  Critical Risk Factors for Disease				Maj = M		lation Out = Item	s not in compliance COS = Correcte	-	COS
(Ti)		nonstration of knowledge	Maj	Out	COS	24 Person in charge	e present and performs duties	Out	COS
In	2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
In N/O					hawing methods used				
In N/O N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use				27. Food separated		-	
In N/O		dwashing facilities available	STEEL ST			28. Washing fruits and vegetables 29. Toxic substances properly identified, stored and used			-
In N/A N/O	7. Prop	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
In NA	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
In N/A N/O						34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair			
In N/A N/O						36. Equipment, utensils, approved, clean good repair 36. Equipment, utensils and linens, storage and use			
In N/A N/O	12. Returned and reservice of food					37. Vending Machines			
In		d safe and unadulterated	III.			38. Adequate ventilation and lighting			
In N/A N/O		d contact surfaces clean and sanitized d from approved source				Thermometers provided and accurate     Wiping cloths properly used and stored			-
In (N/A) N/O		ll stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
In N/A N/O	18. Con	in pale			42. Garbage properly disposed; facilities maintained				
	N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: 7 °F						44. Premises clean, vermin proof; personal items separate 45. Floors, walls and ceilings maintained and clean			
In 21. Hot & cold water. Temp. (28 ° F)  22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
		rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available			
				48. Plan Review Required					
N. DIE F. I									
No PHF [ ]		Laatian		Lors		Food	Location		
°F Food		Location		-F	°F Food		Location		
38 CHICK	EN EVEREST PREP			40	to CHEESE WALK-IN FRIS		GE		
37 HAM	ATOP DE FIE								
37 CHEESE		REI - 1 PR-B							
11 Cooks	E	SELF SERVE							
70 0		Ties A . Toise	=						
Comments:									
V	IOUD	etions:					× 10 - 10 - 10 - 10 - 10 - 10 - 10 - 10		
32) Au	SPI	CES, BYLK FOR	205	S F	700	D NOT	EASILY RECOGN	IZA	BLE
	2 13 M	2 2	-1			1. 100-	1-0 144		
MUST BE		ABELED OF CO	NTE	1115	· ·	OBSE	-VED PLANY UN-L	ABE	Bing
REPAI	R S	MALL CHIP ON	141	E K	-ITC	HEN ZN	Thy WAY COVIN	<u> </u>	
Λ									
Danaiwad Day		Aged House	/	DI	EHS:-				
Received By:	1/	I well		K	1113	HNDRE	ew tryo		