FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

		vs, CA 95988 30) 934-6103	Page 1 of									
	Name of Facility/ DB	Garden					Inspection Date:					
	Address:	712	1 . 1 . 1	1: 1 2 - 2 - 5				Reinspection Date (on or after):				
	729 Fo	und	h St, OMan	1 Phone No.:			5963	(Reinspections are subject to fees)				
	Owner/Permitee:	Mer/Permitee:).: 	1838	Inspection Time: Permit Exp. Date:				
ı	Certified Food Handle	. 1	33 / 333				Certificate Expiration Date:					
	Wei Or	MIN					(Certificate expires live years after it is issued)					
ł		itine Insp						Other:	ımmarv)	1-11		
L	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 = Corrected On the Cost of the											
ŀ	In = In compliance N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease			Maj	Out Out	COS	olation Out = Item	is not in compliance CO	S = Corrected	Out	COS	
1	In		nonstration of knowledge nmunicable disease restrictions					e present and performs duti iness and hair restraints	es			
	In N/O		charge of eyes, nose, mouth					wing methods used				
1	In N/O	4. Eati	ng, tasting, drinking, tobacco use	Birdi			27. Food separated	d and protected				
\ <u></u>		N/O 5. Hands clean & properly washed, glove use				-	28. Washing fruits					
1	In N/A N/O	6. Handwashing facilities available N/O 7. Proper hot and cold food holding temps				-		s properly identified, stored and used . Self service, 32. Labeled				
1	In (N/A)		e as a public health control, records				33. Nonfood contact					
	In N/A (N/O)	A (N/O) 9. Proper cooling methods						acilities maintained, test stri				
F	In N/A N/O		per cooking time and temps		-			nsils, approved, clean good				
-	In N/A N/O In N/A N/O	9					37. Vending Machi	nsils and linens, storage and				
1	In)	13. Food safe and unadulterated					38. Adequate ventil					
	In N/A N/O							provided and accurate				
2	In N/A N/O		d from approved source		-			roperly 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				-			er backflow prevention	y disposed; facilities maintained			
r	In N/A N/O							supplied, properly construct				
	In N/A	N/A 20. Health care/ School prohibited food					44. Premises clean,	vermin proof; personal item				
	In	21. Hot & cold water. Temp: 135°F						d ceilings maintained and clean				
7	In)	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						living or sleeping quarters				
1	111	25. No foderits, filsects, birds, animals					48. Plan Review Re					
_												
	No PHF []											
		Food Location			°F Food		Location					
1	41 Nood1	25	Prepholes (+	20)	41	131	In chess	1- DON 4	mah	+ 40	des	
1	1) Poole	Pooled Prep Looler ((I)	30	chicken Shell Eggs		walkin C				
-	Tags 17 Was (bot					7	2898	., 0	ou co			
		-										
			5									
Comments:												
Critical Victoria												
Repair/adjust dishwasher so it provides 50 ppm of chlorne during sanitize ende. Measured												
At MATTHE OUTING SANITIBE ENGLE. THEISUNED												
~ 10 ppm.												
	1 0											
		- E					a.###					
Provinced PARALLE TO THE PROPERTY OF THE PROPE												