FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of ______

			Phone (330) 93	94-0102	FAA (3.	30) 934-6103					
Name of Facility/ DBA: URDOCK SLEHENTARY SCHOOL Inspection Date: 5/23/19												
Addr								Deignariation Data (an or offer)				
Address:							Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees)					
Owner/Permitee:					Phone No :				Inspection Time: Permit Exp. Date:			
MILLOWS LINIFIED SCHOOL					Thomas No.:			11:00	Femili E.	хр. Бас.	•	
Certified Food Handler:					Visi			Certificate Expiration Date	<u>.</u>			
-CERT AT HIGH SCHOOL												
				plaint Construction/Pre-opening				(Certificate expires five years after it is issued) Other:				
_	Service: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
Аррис	cable Eaw CALITO	RWA KET	ALL TOOD CODE (Cuicode), Beginning will	i section	113700, €	angornia	Healin and Sujery Code (see reverse side of sheet for sum	illiai y)			
	In = In compliance $N/A = Not Applicable$ $N/O = Not Obse$				Maj = N	Major vic	olation Out = Items	s not in compliance COS = Corrected On Site				
-			Critical Risk Factors for Disease		Out	COS			Out	COS		
			nonstration of knowledge	6/16/31				rge present and performs duties				
In			nmunicable disease restrictions					nliness and hair restraints			-	
In In		N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use					26. Approved thawir 27. Food separated a			-		
In	N/O 5. Hands clean & properly washed, glove use						28. Washing fruits a				1	
In	6. Handwashing facilities available							es properly identified, stored and used			1	
(In)	N/A N/O 7. Proper hot and cold food holding temps			TENA!				Self service, 32. Labeled				
fn	N/A 8. Time as a public health control, records						33. Nonfood contact					
Ti	N/A N/O 9. Proper cooling methods							cilities maintained, test strips				
In	N/A N/O 10. Proper cooking time and temps							nsils, approved, clean good repair				
In	N/A N/O 11. Reheating temperature for hot holding							sils and linens, storage and u	X			
In	N/A N/O 12. Returned and reservice of food 13. Food safe and unadulterated						37. Vending Machin38. Adequate ventila					
An In	In N/A N/O 14. Food contact surfaces clean and sanitized						39. Thermometers pr					
In	In 15. Food from approved source							roperly used and stored				
				NASSA			41. Plumbing, proper					
In (In N/A N/O 18. Compliance with HACCP plan			MENER				y disposed; facilities maintained				
			isory for raw/undercooked food					supplied, properly constructed, clean				
In	In N/A 20. Health care/ School prohibited food							vermin proof; personal items separate				
			& cold water. Temp: \ZOT°F					ceilings maintained and clean				
(In)		22. Wastewater properly disposed 23. No rodents, insects, birds, animals						iving or sleeping quarters mit & inspection report available				
(III)		23. 140 rodents, insects, ords, airmais					48. Plan Review Req					
No P	No PHF []											
٥F	F Food		Location		°F		Food	Location				
	CREAN		2 - DOOR TRUE									
40	CHEES	5	FRIDGE								100	
	BEEF		DILIGENT PREP									
123	5		MILK FRIDGE		-	+		00 W				
40	o Mick		TRUE REACH - IN	١								
41	41 Parett		2-DOOR TRUE FRIDGE									
	ments:			_								
- 2	10 CR	1110	AL VIOLATION	>	٢							
	.V.	XF	ACILLY IS CL	=A	NA	ula	ELL MA	INTAINTE A	solo			
0	- AC	1	7,0,0,19		4			101110	1			
Co	PRESET	1	HE FOLLOWIN	16.	1							
\$6) MOUE CONVECTION OVEN UNDER THE EXHAUST HOOD												
SO THAT THERE IS A 6" OVERHANG ON THE EDGES.												
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		1					A	1				