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 _____

Name of Facility/ DBA: Inspection Date:												
Par	ea Mur	pha	S RIZZA	5/24/21								
Address:									Reinspection Date (on or a	fter):		\neg
1123 F Walker St Dola 1 MA GERCZ									(Remembers on a money a Soc Ctron			
Owner/Permitee:						Phone No.:			Inspection Time: Permit Exp. Date:			\dashv
										1 CHIII DA	p. Daic.	- 1
Certified Food Handler:									2:30 pm			_
1 4									Certificate Expiration Date			
Service: Routine Inspection Reinspection Compl									(Certificate expires file years	after it is issu	ed)	_
Servic				omplain					Other:			-
Applica	able Law CALIFO	KNIA KETA	AIL FOOD CODE ("CalCode), Beginning	with secti	ion 11	13700, Ca	uufornia	Health and Safety Code (See reverse side of sheet for sum	mary)		
In = In compliance N/A = Not Applicable N/O = Not Observ						Maj = M	lajor vic	olation Out = Items	not in compliance COS	= Corrected	l On Site	
		Critical Risk Factors for Disease			aj	Out	COS	Out				OS
In)		Demonstration of knowledge Communicable disease restrictions			-			24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints				_
In In	N/O 3. Discharge of eyes, nose, mouth			_	-				26. Approved thawing methods used			-
ln	5 2 7 7				7				27. Food separated and protected			
In	N/O 5. Hands clean & properly washed, glove use							28. Washing fruits a	/ashing fruits and vegetables			
In)					_				substances properly identified, stored and used			
In 9	N/A N/O		7. Proper hot and cold food holding temps 8. Time as a public health control, records					30. Food storage, 31	. Self service, 32. Labeled		_	
In	N/A N/O	9. Proper cooling methods			+				ntact surfaces clean ng facilities maintained, test strips			
In	N/A N/O		10. Proper cooking time and temps						t, utensils, approved, clean good repair			
In	N/A N/O	11. Reheating temperature for hot holding							6. Equipment, utensils and linens, storage and use			
	In N/A N/O 12. Returned and reservice of food			-	\rightarrow				7. Vending Machines			
In	In N/A N/O 14. Food contact surfaces clean and sanitized				-				38. Adequate ventilation and lighting 39. Thermometers provided and accurate			-
In									10. Wiping cloths properly used and stored			
In	In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention				
					_				42. Garbage properly disposed; facilities maintained			
	In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food				-	_			43: Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate			
In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: 20 °F				+	_	V		45. Floors, walls and ceilings maintained and clean				-
In 22. Wastewater properly disposed						/		46. No unapproved living or sleeping quarters				
In 23. No rodents, insects, birds, animals			odents, insects, birds, animals						47. Signs posted; Permit & inspection report available			
								48. Plan Review Required				
No PHF []												
°F					°F Food Location					tion		
39 PROPER		in Pizzapan / les				42	Ca	23651	Salad sery	ce		
20 Cut		Ł	The wat	4		1 1		Salaci	Coole	1		\dashv
57 Toma		1084	**			42	Sa	lame	Walk-in C	oder		
Comments:												
Con	iments:											
Provide warm water Labres Inn'E - Ing'F . I The menix												
Provide warm water between 100°F-108°F at the premix												
handwash Sink. Peak water temperature measured 111°F												
at front side, 113° Fat backside-												
10.00010												
Received By Jille In REHS: Ihn H. Wells												