FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of

-			Phone (530) 934	4-6102	FAX (53	(0) 934-6103														
Name of Facility/ DBA: Inspection Date:							Inspection Date:		- 1												
HAMILTON (NION SUEMENTARY						5/25/22															
Address:							Reinspection Date (on or after):														
277 CAPAY AVE, HAMILTON CITY							(Reinspections are subject to fees)														
Owner/Permitee: Phone No.:								Inspection Time: Permit E:													
								·													
HAMILTON UNIFIED SCHOOL																					
I /	Certificate Expiration Date: Certificate Expiration Date: Certificate Expiration Date: Certificate Expiration Date: Certificate Expiration Date:									- 1											
	RENPI	DA I	tion Reinspection Com	il mima	П.С-		-/Di [7]	A STATE OF THE PARTY OF THE PAR	ued)												
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)																					
Applica	aoic Law CALIFO.	IUVIA KEIA	TE POOD CODE (Calcode), Beginning will	i section	113700, C	ануотна .	пешт ини зијегу Соие (see reverse side of sileer for summary)													
	In = In complian		A = Not Applicable $N/O = Not Obset$	rved	Maj = N	/ajor vic	lation Out = Items	not in compliance COS = Correcte	d On Site												
-			ritical Risk Factors for Disease	Maj	Out	COS	24.2	125 0	Out	COS											
(In)		-	onstration of knowledge nunicable disease restrictions					e present and performs duties ness and hair restraints	-												
n	N/O		arge of eyes, nose, mouth		1		26. Approved thawi		-												
di	N/O		g, tasting, drinking, tobacco use				27. Food separated	- T													
(II)	N/O	5. Hand	s clean & properly washed, glove use				28. Washing fruits a	nd vegetables													
(In)			washing facilities available				<u> </u>	s properly identified, stored and used													
-	N/A N/O		er hot and cold food holding temps	-	-			Self service, 32. Labeled	-												
	N/A N/A N/O		as a public health control, records		-		33. Nonfood contact	t surfaces clean cilities maintained, test strips	-												
	N/A N/Q		er cooking time and temps					sils, approved, clean good repair	×												
In	N/A N/Q		ating temperature for hot holding					sils and linens, storage and use	_												
In	N/A N/O 12. Returned and reservice of food					37. Vending Machines															
			safe and unadulterated				38. Adequate ventilation and lighting														
-	N/A N/O		contact surfaces clean and sanitized		×			rovided and accurate													
In (-				roperly used and stored er backflow prevention	-													
	N/O 16. Shell stock tags, 17. Gulf Oyster regs N/O 18. Compliance with HACCP plan						y disposed; facilities maintained	1													
	N/A N/O		sory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean														
Th						44. Premises clean, vermin proof; personal items separate															
			& cold water. Temp: 70+°F					d ceilings maintained and clean													
			ewater properly disposed		,			living or sleeping quarters													
În	23. No rodents, insects, birds, animals		_	×	-	47. Signs posted; Pe 48. Plan Review Re	rmit & inspection report available	-													
							46. Flatt Review Re	quired													
No P	HF []									1											
۰F	Food		Location		٥F		Food	Location													
					Ť	+															
29	MILK		MICK FEARTH	OR																	
41	Fanc	FANCH 6-DOOR TRANKSON																			
29	29 REFRI		COOLING - WALK-IN																		
	1	N-02	VOR OF IN																		
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Com	nments:	V	DUATIONS			ļ. ————————————————————————————————————															
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14) Di. Vor	MAIN SHWAS	El:	A PROPER SANIT	34	ING	D	ISHESA	DISHWASHER	- HE	4sur											
14 Di.	MAIN SHWAS J-DET	EC-TH	PROPER SAN TOR SANIT FREILITY T	8H 17	ING	OF	ISHES A	DISHWASHER FLIES, VERN	- HE	4sur											
14) Di. No.	SHWAS J-DET KETER BSTERR	EC-TH	FROPER SAN IT TOR SAN IT FREILITY F	SH	ING ER SID	OF	PESTS,	DISHWASHER FLIES, VERN EN AREA.	LIN	4 Sur											
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
Address ANDN ELEKENTARY	525/22
Address:	707-2
Owner/Permitee:	
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Comments:	
LIOCATIONS (CONT.)	
35) CLEAN DE-ICE SANITIZE THE PLUME	BING INSIDE THE
35) CHEAN DE-ICE SANITIZE THE PLUMES WALKIN. THE FILTHY PLIUMBING IS A	12.00
WALKE IN. THE FILTHY FLUMBING IS A	CROSS CONTAMINATIO
HAZARD.	
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Received By: REHS:	
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