## 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 \_\_\_\_

Name of Facility/ DBA:  Inspection Date:											
WILLOWS NTEMEDIATE SHOOL								5/26/22			
Addre				Reinspection Date (on or after):							
11	45 U	S - C	EDAK ST. W	(Reinspections are subject to fees)			MARCE				
Owner/Permitee: Phone No.:								Inspection Time:	Permit Ex		
14	Inow:	< 1 D	L. T. T. T. CHARLE	11:30							
Certified Food Handler:								Certificate Expiration Dat	e.		
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening											
Servic	e: Deut	ine Inches	ction    Reinspection    Com	(Certificate expires five years Other:	s after it is issi	ied)					
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)											
Арриса	anc Law CALITO	WIN KEIN	TE POOD CODE ( Calculae), Deginning with	i section 1	13700, C	anjorna	Heunn and Sujery Code (S	see reverse side of sheet for sun	шпагу)		
	In = In complian		A = Not Applicable $N/O = Not Obse$	rved	Maj = N	⁄ajor vio	lation Out = Items	not in compliance COS	= Corrected	l On Site	
	Critical Risk Factors for Disease			Maj	Out	COS					COS
In			onstration of knowledge	×	×			present and performs duties			
(III)	N/O	2. Communicable disease restrictions     N/O 3. Discharge of eyes, nose, mouth					25. Personal cleanlin 26. Approved thawir				
1		N/O 4. Eating, tasting, drinking, tobacco use					27. Food separated a				
	N/O 5. Hands clean & properly washed, glove use						28. Washing fruits a				
(In)	6. Handwashing facilities available							s properly identified, stored and used			
(ln)	n) N/A N/O 7. Proper hot and cold food holding temps							. Self service, 32. Labeled			
	In 8. Time as a public health control, records						33. Nonfood contact				
In N/O 9. Proper cooling methods In N/O 10. Proper cooking time and temps								cilities maintained, test strips sils, approved, clean good repair			
In N/A N/O 11. Reheating temperature for hot holding								sils and linens, storage and use			
In N/A N/O 12. Returned and reservice of food							37. Vending Machin				
In 13. Food safe and unadulterated							38. Adequate ventila	ation and lighting			
N/A N/O 14. Food contact surfaces clean and sanitized							39. Thermometers pr				
In N/O 16. Shell stock tags, 17. Gulf Oyster regs								roperly used and stored			
In N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/O 18. Compliance with HACCP plan								per backflow prevention rly disposed; facilities maintained			
In N/O 19. Advisory for raw/undercooked food								s supplied, properly constructed, clean			
In N/A 20. Health care/ School prohibited food								ean, vermin proof; personal items separate			
21. Hot & cold water. Temp: 70°F								nd ceilings maintained and clean			
22. Wastewater properly disposed								living or sleeping quarters			
23. No rodents, insects, birds, animals								ermit & inspection report available			
							48. Plan Review Rec	luirea			
No PHF [ ]											
oF.	Food		Location		°F	1	Food	Loc	ation		
1					1	-	Toou	Location			
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Corr	ments:				-		!				
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44	A RE	-IN	SPECTION FEE	= 0	NICL	- B	E ASSES	SED DUE	TO		
** A RE-INSPECTION FEE WILL BE ASSESSED DUE TO											
REPEAT VIOLATIONS OF THE HEALTH & SAFETY CODE.											
1) THIS FOOD FACILITY STILL LACKS A CERTIFIED FOOD											
MANAGER. DETAIN IMMEDIATELY TO AVOID FURTHER											
FEES & INSPECTIONS.											
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