FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

Page 1 of

			Phone	(530) 93	4-6102	FAX (530) 934-6103				
Name of Facility/DBA: Inspection Date: 101/10105 Tinte consolirate, School Sc										
Name of Facility/DBA: Willows Intermediate School										
Address: 1145 W. Cedar, Willows 95988 Owner/Permitee: Willows Unifud School Phone No.:							Reinspection Date (on or after): (Reinspections are subject to fees)			
Owner/Permitee: Willows Unifud School					Phone No.	:	Inspection Time: Permit Exp. Date:			
Certified Food Handler:							Certificate Expiration Date:			
NONE CURRENT							(Certificate expires five years after it is issued)			
Service		tine Inspe					Other:			
Applic	able Law CALIFO	RNIA REI	TAIL FOOD CODE ("CalCode), Beginning wit	h section	113/00, Ca	alifornia Health and Safety Code (See reverse side of sheet for sumn	nary)		
	In = In complia		I/A = Not Applicable $N/O = Not Obs$	T	1		not in compliance COS =	= Corrected		COC
			Critical Risk Factors for Disease nonstration of knowledge	Maj	j Out COS 24. Person in charge present and performs duties			Out	COS	
In						25. Personal cleanlin	cleanliness and hair restraints			
In						26. Approved thawir	<u> </u>			
In In						27. Food separated a 28. Washing fruits a				
In							properly identified, stored an			
In	In N/A N/O 7. Proper hot and cold food holding temps						. Self service, 32. Labeled			
In					-	33. Nonfood contact	surfaces clean cilities maintained, test strips			
						- U	sils, approved, clean good rep			
In 🔇	In N/A N/O 11. Reheating temperature for hot holding						sils and linens, storage and us			
						37. Vending Machin 38. Adequate ventila				
In 13. Food safe and unadulterated In N/A N/O 14. Food contact surfaces clean and sanitized					39. Thermometers pr					
In 15. Food from approved source						properly used and stored				
	N/A N/O		Il stock tags, 17. Gulf Oyster regs				per backflow prevention erly disposed; facilities maintained			
	N/A N/O		risory for raw/undercooked food				supplied, properly constructed, clean			
In						44. Premises clean, v	n, vermin proof; personal items separate			-
In	In 21. Hot & cold water. Temp: °F						nd ceilings maintained and clean			
In In						living or sleeping quarters ermit & inspection report available				
m	25. No rodents, insects, ords, animals					48. Plan Review Req				
No PHF [] or Food Location or Food Location										
°F	Food Loc		Location	Location		Food	Location			
37	7 Milk		Milk cooler			*		P.		
41	Strenkings 2-DOCR PRIDE		2-DOOR PRIDGE							
		, 00000								
				10 1992						
Comments:										
The Food facility lacks a cert. Food sakety manager. Obtain										
immediately to avoid Fees & inspection.										
		12100	To cover fee	١ ر	11-31					
Facility operating on reduced menu due to construction.										
Fo	collity	Oper	ating on reduced	Me	MI	the to conestr	netun.		1	
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Received By: REHS: Jay Makka										