

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

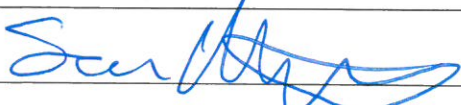
Name of Facility/ DBA: <b>Hamilton City Elementary</b>		Inspection Date: <b>5/31/23</b>
Address:		Reinspection Date (on or after): <b>Next inspection</b> <small>(Reinspections are subject to fees)</small>
Owner/Permittee:	Phone No.:	Inspection Time: <b>11:40</b> Permit Exp. Date:
Certified Food Handler:		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:		
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE</b> ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)		

In = In compliance    N/A = Not Applicable    N/O = Not Observed    Maj = Major violation    Out = Items not in compliance    COS = Corrected On Site			Critical Risk Factors for Disease			Maj	Out	COS			
In	N/A	N/O	1-23	24-48	Out	COS					
In			1. Demonstration of knowledge								24. Person in charge present and performs duties
In			2. Communicable disease restrictions								25. Personal cleanliness and hair restraints
In	N/O		3. Discharge of eyes, nose, mouth								26. Approved thawing methods used
In	N/O		4. Eating, tasting, drinking, tobacco use								27. Food separated and protected
In	N/O		5. Hands clean & properly washed, glove use								28. Washing fruits and vegetables
In			6. Handwashing facilities available								29. Toxic substances properly identified, stored and used
In	N/A	N/O	7. Proper hot and cold food holding temps								30. Food storage, 31. Self service, 32. Labeled
In	N/A	N/O	8. Time as a public health control, records								33. Nonfood contact surfaces clean
In	N/A	N/O	9. Proper cooling methods								34. Warewashing facilities maintained, test strips
In	N/A	N/O	10. Proper cooking time and temps								35. Equipment, utensils, approved, clean good repair
In	N/A	N/O	11. Reheating temperature for hot holding								36. Equipment, utensils and linens, storage and use
In	N/A	N/O	12. Returned and reservice of food								37. Vending Machines
In			13. Food safe and unadulterated								38. Adequate ventilation and lighting
In	N/A	N/O	14. Food contact surfaces clean and sanitized								39. Thermometers provided and accurate
In			15. Food from approved source								40. Wiping cloths properly used and stored
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs								41. Plumbing, proper backflow prevention
In	N/A	N/O	18. Compliance with HACCP plan								42. Garbage properly disposed; facilities maintained
In	N/A	N/O	19. Advisory for raw/undercooked food								43. Toilet facilities supplied, properly constructed, clean
In	N/A		20. Health care/ School prohibited food								44. Premises clean, vermin proof; personal items separate
In			21. Hot & cold water. Temp: <b>120</b> °F								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								47. Signs posted; Permit & inspection report available
											48. Plan Review Required

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	Yogurt	Thurlsen			
40	Sauce	Thurlsen			

Comments:

**NO VIOLATIONS AT TIME OF INSPECTION.**

Received By:       REHS: 