## 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)9.	34-6102	FAX (5	30) 934-6103		1000			
Name of Facility/ DBA:							Inspection Date: May 5, 2023				
All Dianers							The second secon				
Carte Blanche  Address: 201 W. Sycamore St. Willows, CA 95988  Owner/Permitee:  Phone No.:							Reinspection Date (on or after):				
Owner/Permitee: Phone No.:							(Reinspections are subject to fees)	I D	Di		
					0.;		Inspection Time:	1			
Hillgord 1					2:30 pm	30pm 2/28/24					
Certified Food Handler:							Certificate Expiration Date	2:		-	
Kristne Coffmin							(Certificate expires five years after it is issued)				
	itine Insp		nplaint	□ C	onstructio	ction/Pre-opening					
Applicable Law CALIFO	PRNIA RE	TAIL FOOD CODE ("CalCode), Beginning wi	ith section	ı 113700, (	California	Health and Safety Code	(See reverse side of sheet for sum	mary)			
I I P		VA N. 4 P. 11 N/O N. 01							-		
In = In compliance N/A = Not Applicable N/O = Not Obsection    Critical Risk Factors for Disease			Maj	Maj =	Major vie	olation Out = Item	s not in compliance COS	= Correcte	d On Sit		
In	Demonstration of knowledge			Out	COS	24 Person in charg	charge present and performs duties			COS	
In	Communicable disease restrictions						liness and hair restraints				
In N/O	-	3. Discharge of eyes, nose, mouth				26. Approved thaw					
In N/O	4. Eat	4. Eating, tasting, drinking, tobacco use				27. Food separated	and protected				
In N/O		5. Hands clean & properly washed, glove use				28. Washing fruits					
In N/A N/O	6. Handwashing facilities available				-		es properly identified, stored a				
In N/A N/O In N/A					-	30. Food storage, 3	1. Self service, 32. Labeled				
In N/A N/O		per cooling methods			-	33. Nonfood contact	et surfaces clean acilities maintained, test strips		-		
In N/A N/O	The state of the s						isils, approved, clean good re	V			
In N/A N/O 11. Reheating temperature for hot holding							isils and linens, storage and u	A			
In N/A N/O 12. Returned and reservice of food						37. Vending Machin					
In 13. Food safe and unadulterated						38. Adequate ventil					
In N/A N/O 14. Food contact surfaces clean and sanitized							provided and accurate				
In 15. Food from approved source In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs				-			roperly used and stored				
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/A N/O 18. Compliance with HACCP plan							roper backflow prevention perly disposed; facilities maintained				
In N/A N/O 19. Advisory for raw/undercooked food							supplied, properly constructed				
In N/A) 20. Health care/ School prohibited food							lean, vermin proof; personal items separate				
In 21. Hot & cold water. Temp: 20°F							and ceilings maintained and clean				
22. Wastewater properly disposed							living or sleeping quarters				
23. No rodents, insects, birds, animals							rmit & inspection report available				
				48. Plan Review Red	uired						
No PHF [ ]											
	Food Location			°F		Food	Location				
40 Sliced tomotoes		somewhethor acrossfrom store						200			
		not holding unct		-							
•											
40 chiken Sald-soulune refulgert		Sald - soulwheth to refullyerthen w	rut								
Comments:											
36) The Clot too soil about 1 to 1											
35) The flat top grill observed to have heavy grease buildup											
some of the grease is burst. All equipment shall be cloon and											
in sood repair. / Clean grill back panel and non food contact											
surfaces as to prevent grease fires.											
		/									
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Received By: REHS: Jen Challe											