

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: <u>LAKE ELEMENTARY SCHOOL</u>		Inspection Date: <u>5/9/23</u>	
Address: <u>4672 County Road N, ORLAND.</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>LAKE UNIFIED SCHOOL DISTRICT</u>	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: <u>DIANA CARPER</u>		Certificate Expiration Date: <u>2/9/27</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("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			
<u>In</u>									24. Person in charge present and performs duties		
<u>In</u>									25. Personal cleanliness and hair restraints		
<u>In</u>	N/O								26. Approved thawing methods used		
<u>In</u>	N/O								27. Food separated and protected		
<u>In</u>	N/O								28. Washing fruits and vegetables		
<u>In</u>									29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	N/A								33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O							34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	<u>N/O</u>							36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	<u>N/O</u>							37. Vending Machines		
<u>In</u>									38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O							39. Thermometers provided and accurate		
<u>In</u>									40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	N/O							41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	N/O							42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	N/O							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A								44. Premises clean, vermin proof; personal items separate		
<u>In</u>									45. Floors, walls and ceilings maintained and clean		
<u>In</u>									46. No unapproved living or sleeping quarters		
<u>In</u>									47. Signs posted; Permit & inspection report available		
<u>In</u>									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
36	PANCAKE	2 nd DOOR TRAY			
32	CHEESE	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
* * * FOOD FACILITY IS CLEAN & WELL MAINTAINED * * *
CORRECT THE FOLLOWING:
(U) REPAIR MECHANICAL DISHWASHER SO THAT HOT WATER SANITIZATION REACHES A TEMP OF 160°F AT THE UTENSIL SURFACE.

Received By: Dolci Pissin REHS: ANDREW A. PETYO