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/ D	BA:	THOIR	c (330) 9.	34-0102	raa (330) 934-0103	Inspection Date:			
Italian	Co	ffor Guys					6/16/23			
Address:	Med day 3									
580 C	1 Aug 11-00111-	0.1				Reinspection Date (on or after):				
	Ave, Hamiliton	Lity	ity, CA			(Reinspections are subject to fees)				
Owner/Permitee:				Phone No.:			Inspection Time:	nspection Time: Permit Exp. Date:		:
James							7:30 Am	7:30 AM		
Certified Food Hand	ler:	1					Certificate Expiration Dat	e.		
James	150	akers					(Certificate expires five years		200	
Service: ☐ Ro	utine Ins	pection ☐ Reinspection ☐ Con	mplaint	ПС	onstructi	ion/Pre-opening	Other:	after it is is:	sued)	
		ETAIL FOOD CODE ("CalCode), Beginning w	ith section	113700. 0	California	Health and Safety Code (See reverse side of sheet for sun	amara)		
							see reverse side of sheet for sun	iiiai y)		
In = In complia	ance	N/A = Not Applicable $N/O = Not Ob$			Major vi	iolation Out = Items	not in compliance COS	= Correcte	ed On Sit	e
(n)	Critical Risk Factors for Disease 1. Demonstration of knowledge		Maj	Out	COS	24 P : 1		Out	COS	
<u>(In</u>)	Communicable disease restrictions				-		present and performs duties ness and hair restraints		-	
In N/O	3. Di	3. Discharge of eyes, nose, mouth			1	26. Approved thawir		-		
n N/O	4. Ea	ting, tasting, drinking, tobacco use				27. Food separated a				
In N/O		ands clean & properly washed, glove use				28. Washing fruits ar	nd vegetables			
In N/A N/O	Handwashing facilities available Proper hot and cold food holding temps				-	29. Toxic substances	properly identified, stored a			
In N/A	N/A N/O 7. Proper not and cold food holding temps N/A 8. Time as a public health control, records					30. Food storage, 31 33. Nonfood contact	Self service, 32. Labeled			
In N/A (N/O)							surfaces clean cilities maintained, test strips			
In N/A N/O	N/A N/O 10. Proper cooking time and temps					35. Equipment, utens	sils, approved, clean good re			
	n N/A N/O 11. Reheating temperature for hot holding					36. Equipment, utens	tensils and linens, storage and use			
In N/A N/O 12. Returned and reservice of food In 13. Food safe and unadulterated						37. Vending Machine				
In N/A N/O	od contact surfaces clean and sanitized				38. Adequate ventilat					
In 15. Food from approved source						39. Thermometers pr	provided and accurate properly used and stored			
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							proper backflow prevention			_
The state of the s	In N/A N/O 18. Compliance with HACCP plan					42. Garbage properly	erly disposed; facilities maintained			
In N/A N/O	In N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities su	pplied, properly constructed			
In N/A) 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: °F						44. Premises clean, v	clean, vermin proof; personal items separate			
(In)	21. Hot & cold water. Temp: -F 22. Wastewater properly disposed					45. Floors, Walls and	and ceilings maintained and clean d living or sleeping quarters			
In		rodents, insects, birds, animals				47. Signs posted: Perr	nit & inspection report avail	lable	-	
						48. Plan Review Requ	iired	doic		
		**								
No PHF []		1								
°F Food	ov.	Location		°F		Food	Locat	ion		
40 Milk	,	under counter Fri	da							
11016)	3 (4)	afe							
Comments:				1						
comments.										
1 1	1 1	1.	-	1	11	0 (14			
100 Viola	thor	is observation o	at	the	the	ne of ins	pection			
										-
				-// 600						
		in D								
		7 Rs	201				7			
		7.84				Jen L	2 h.Mt.			
Received By:		2 Bh		RE	EHS:	Jey J	Zhakta			