## FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							vs, CA 95988 30) 934-6103	Page 1 of			
Nam	e of Facility/DE	BA:	1 1			(0)	00) 30 ( 0100	Inspection Date:			
Orland Liberta Gase, to								6/25/19			
Addı	ress:	1	11-01	11	0	-01		Reinspection Date (on or after):	4		
5	SOB SINK ST, DMAND				. (3, 1576)			(Reinspections are subject to fees)			
Own	Owner/Permitee:				Phone No.:			Inspection Time: Permit Exp. Date:			
Certified Food Handler:					065-1880			Contificate Equiphica Delay			
M	Many est / it							Certificate Expiration Date: (Certificate expires five years after it is issued)			
Servi	ce: Rou	itine Insp	ection □ Reinspection □ Com	plaint	□ Cc	onstructio	on/Pre-opening	Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
	In = In complia	nce N	N/A = Not Applicable $N/O = Not Obs$	erved	Maj = N	Major vic	olation Out = Items	s not in compliance COS = Correcte	d On Sit	te	
			Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In In			monstration of knowledge mmunicable disease restrictions			-	24. Person in charge	e present and performs duties ness and hair restraints		-	
In	N/O	3. Dis	charge of eyes, nose, mouth	- TERRITOR			26. Approved thawi	ng methods used		1	
In	N/O N/O		ing, tasting, drinking, tobacco use ads clean & properly washed, glove use				27. Food separated				
In In	N/O		ndwashing facilities available	350 N. 100			28. Washing fruits a 29. Toxic substance	s properly identified, stored and used			
In	N/A N/O	7. Proj	per hot and cold food holding temps	100			30. Food storage, 31	. Self service, 32. Labeled			
In In	N/A N/O	8. Time as a public health control, records     9. Proper cooling methods					33. Nonfood contact	surfaces clean cilities maintained, test strips			
In (	N/A N/O		per cooking time and temps			+		sils, approved, clean good repair		-	
In (	N/A N/O	11. Reheating temperature for hot holding					36. Equipment, uten	sils and linens, storage and use	X		
In N/A N/O		Returned and reservice of food     South State of the service of food					37. Vending Machin	ng Machines late ventilation and lighting			
In N/A N/O		14. Food contact surfaces clean and sanitized					39. Thermometers p				
In N/O		15. Food from approved source		Hose			40. Wiping cloths pr	operly used and stored	×		
In N/A N/O		<ul><li>16. Shell stock tags, 17. Gulf Oyster regs</li><li>18. Compliance with HACCP plan</li></ul>		184.0				bing, proper backflow prevention age properly disposed; facilities maintained			
In N/A N/O		19. Advisory for raw/undercooked food					43. Toilet facilities s	acilities supplied, properly constructed, clean			
In N/A		20. Health care/ School prohibited food					44. Premises clean, v	ermin proof; personal items separate			
In In		21. Hot & cold water. Temp: \_\_\circ\sigma^\circ\F  22. Wastewater properly disposed						ceilings maintained and clean iving or sleeping quarters			
In		23. No rodents, insects, birds, animals						posted; Permit & inspection report available			
							48. Plan Review Req				
No P	HE [ ]			-							
°F	Food Location			°F Food		Food	Location				
					Ť		7000	Location		-	
42	Phile		walk in Cooks								
40	to Burr		to Burt to sendor		Co	Cooles					
			/								
	1				$\vdash$						
Com	ments:										
1909 01,900,000										-	
) 5	ecute	all	con consters	to	a	50	hdsw	Face. Obses	ve	4	
U	nchai	ned	arindation	do	2	Sta	Jake -	00 M =			
Secure all con consters to a solid surface. Observed unchained animals in dry Starge room. Stare wight fowers in southern not, a use.											
The state of the s											
							7 III 1944 97				
	2		Α΄		T		11	11 / ) //			
Rece	ived By	ONE	a kild	EHS:	John	H-Wells					