

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: Sierra Nevada Cheese		Inspection Date: 10/7/23	
Address: 6530 County Rd 39, Willow CA		Reinspection Date (on or after): next inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Ben Gregerben	Phone No.:	Inspection Time: 4:31:5pm	Permit Exp. Date:
Certified Food Handler: N/A		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 CALIFORNIA RETAIL FOOD CODE ("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		1. Demonstration of knowledge				24. Person in charge present and performs duties	Out	COS
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				30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O				33. Nonfood contact surfaces clean		
In	N/A	N/O				34. Warewashing facilities maintained, test strips		
In	N/A	N/O				35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O				36. Equipment, utensils and linens, storage and use		
In	N/A	N/O				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	N/O				39. Thermometers provided and accurate		
In		15. Food from approved source				40. Wiping cloths properly used and stored		
In	N/A	N/O				41. Plumbing, proper backflow prevention		
In	N/A	N/O				42. Garbage properly disposed; facilities maintained		
In	N/A	N/O				43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O				44. Premises clean, vermin proof; personal items separate		
In	N/A					45. Floors, walls and ceilings maintained and clean		
In		21. Hot & cold water. Temp: °F				46. No unapproved living or sleeping quarters		
In		22. Wastewater properly disposed				47. Signs posted; Permit & inspection report available		
In		23. No rodents, insects, birds, animals				48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
40	Cream cheese	Display case			
39	Jalapeno cheddar	Back door reach in			
38	Cream cheese	Front display case			

Comments:

NO VIOLATIONS AT TIME OF INSPECTION

Received By:

Kori H. [Signature]

REHS:

Jay Bhakta [Signature]