FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

		Phone	(530) 934-	-6102 F	FAX (530) 934-6103	_		_
Name of Facility/ DE	A:					Inspection Date:		
ELKOPITA						6/8/22		
Address:	100					Reinspection Date (on or after):	A.	
Address.	11 3	1 - 1 1 0 1	10-	-00			1 .	
304 SIX	ths	t Orland, CA	く フ と	>7k	3	(Reinspections are subject to fees)	Han	L.
Owner/Permitee:			Ph	one No.:		Inspection Time: Permit Ex	p. Date:	
E. IX	0	1-11		65	カカノロ	41000000	-	
0-15-15-111-11	PIRO	-9110		00	004	4:00 pm		
Certified Food Handl	er:	S				Certificate Expiration Date:		
Luceso	GOM					(Certificate expires five years after it is issu	ied)	
	itine Inspec	1 100				Other:		
Applicable Law CALIFO	ORNIA RETA	AIL FOOD CODE ("CalCode), Beginning wi	th section 1.	13700, Ca	lifornia Health and Safety Code	(See reverse side of sheet for summary)		
In = In complia		A = Not Applicable $N/O = Not Obs$				s not in compliance $COS = Corrected$		
Jan V		ritical Risk Factors for Disease onstration of knowledge	Maj	Out	COS 24 Person in altern	1	Out	COS
In)		municable disease restrictions	-	-		e present and performs duties		
In N/O		Discharge of eyes, nose, mouth				liness and hair restraints wing methods used		
In N/O		ing, tasting, drinking, tobacco use	-		27. Food separated			:
In N/O		is clean & properly washed, glove use	+		28. Washing fruits			_
In		Iwashing facilities available				es properly identified, stored and used		
In N/A N/O		er hot and cold food holding temps				1. Self service, 32. Labeled		
In N/A		as a public health control, records			33. Nonfood contact			
In N/A N/O		er cooling methods				facilities maintained, test strips		
In N/A N/O)		er cooking time and temps				asils, approved, clean good repair		
In N/A N/Q		eating temperature for hot holding				asils and linens, storage and use	X	
In N/A N/O		rned and reservice of food			37. Vending Machi		-	
In)	13. Food	safe and unadulterated			38. Adequate ventil			
In N/A N/O	14. Food	d contact surfaces clean and sanitized			39. Thermometers	provided and accurate		
In		from approved source				roperly used and stored		
In N/A N/O		l stock tags, 17. Gulf Oyster regs			41. Plumbing, prop	er backflow prevention		
In N/A N/O		pliance with HACCP plan				ly disposed; facilities maintained		
In N/A N/O		isory for raw/undercooked food				supplied, properly constructed, clean		
In N/A		th care/ School prohibited food				vermin proof; personal items separate		
In 21. Hot & cold water. Temp:		-			d ceilings maintained and clean			
						ved living or sleeping quarters		
		odents, insects, birds, animais	1	×	47. Signs posted; P	d; Permit & inspection report available		
	_				46. Flati Keview Ke	quired		
No PHF []								
°F Foo	1	Location		°F	Food	Location		
173 Chicke		21 0000 Tal 10		37	17321	Walk-in Cooler		
173 MICE	1	Steam Table		>1	ITSN		<u>.</u>	
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