FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						CA 95988 0) 934-6103	Page 1 of	1	_	
Phone (530) 934-6102 FAX (530) 934-6103 Name of Facility/ DBA:							Inspection Date:			
Big Kahura Frozen Yogurt Address: 156 E. Walket St. Dyland, CA 95963 Owner/Permitee: Phone No.:							7/14/22			
Address:							Reinspection Date (on or after):			
156 F Walker St Aland CAG						5563 Next Inspection				
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex	n. Date:		
and Tornes							11:40 am	.p. 2		
Roel Torres Certified Food Handler:							Certificate Expiration Date:			
- More Current -							(Certificate expires five years after it is issued)			
Service: Routine Inspection Reinspection Complaint Construction/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 compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site										
III — III computa		Critical Risk Factors for Disease	Maj	Out	COS	lation Out - Items	s not in compnance Cos – Correcte	Out	COS	
In		onstration of knowledge					present and performs duties			
In N/O		Communicable disease restrictions Discharge of eyes, nose, mouth					ness and hair restraints			
In N/O		4. Eating, tasting, drinking, tobacco use				26. Approved thawing 27. Food separated a				
In N/O	5. Hands clean & properly washed, glove use					28. Washing fruits a	nd vegetables			
In	6. Handwashing facilities available			-			s properly identified, stored and used			
In N/A N/O In N/A	7. Proper hot and cold food holding temps 8. Time as a public health control, records					30. Food storage, 31	. Self service, 32. Labeled			
In N/A N/O	9. Proper cooling methods						cilities maintained, test strips			
In N/A N/O	10. Proper cooking time and temps						sils, approved, clean good repair			
In N/A N/O In N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food			-		36. Equipment, uten 37. Vending Machin	sils and linens, storage and use			
In	13. Food safe and unadulterated						equate ventilation and lighting			
In N/A N/O	14. Food contact surfaces clean and sanitized					39. Thermometers p	Thermometers provided and accurate			
In N/A N/O	15. Food from approved source						. Wiping cloths properly used and stored			
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs 18. Compliance with HACCP plan					41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained				
In N/A N/O	/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean				
In N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate				
In 21. Hot & cold water. Temp: 120 °F In 22. Wastewater properly disposed					-	45. Floors, walls and ceilings maintained and clean 46. No unapproved living or sleeping quarters				
In 23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available				
						48. Plan Review Required				
N. DWG F 1										
No PHF []		0.00	_	Food	T 4					
°F Food	J.	Location		°F	-	Food	Location			
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					1					
Comments:				-	1					
TENIL DOGGO										
Facility may reopen.										
Reinspection found hot water violation corrected. Will check food safety certification at next inspection.										
1 1 0 1 0 1 0 1										
will che	ck	tood Safety CR	+	4ca	tian	at nex	+ inspection.			
	2.4	1				1				
Descired Day	Received By Lillettores REHS: John H. Wells									