FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

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			Phone ((530) 93	4-6102	FAX (53	30) 934-6103					
Name	Name of Facility/ DBA: OLD 99 LIQUOR Address: YYT N. TEHAMA ST. WILLOWS Owner/Permitee: ANDOP KUMER Certified Food Handler: NA					Inspection Date:						
OLD 99 LIQUOR						7/16/19						
Address:								Reinspection Date (on or after):				
447 A TENAMA ST WILLEAMS								NEXT INSPECTION (Reinspections are subject to fees)				
Owner/Permitee: Phone No :								Exp. Date:				
A							4:00	р				
ANOOF RUMER								Certificate Expiration Date:				
Certified Food Handler:							~					
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)												
Applic	cable Law CALIFO	KNIA KEI	AIL FOOD CODE ("CalCode), Beginning with	h section	113/00, €	alifornia i	Health and Safety Code (See reverse side of sheet for summary)				
	In = In complia	nce N	/A = Not Applicable $N/O = Not Obse$	erved	Maj = N	Major vio	lation Out = Items	s not in compliance COS = Correct	ed On Site			
			ritical Risk Factors for Disease	Maj	Out	COS			Out	COS		
The state of the s			onstration of knowledge					present and performs duties				
In	N/O		municable disease restrictions			\vdash		ness and hair restraints	+ +			
In In	N/O N/O		harge of eyes, nose, mouth ng, tasting, drinking, tobacco use	Drill Britan			26. Approved thawi 27. Food separated a		-			
In	N/O		ds clean & properly washed, glove use		1		28. Washing fruits a					
In			Iwashing facilities available					s properly identified, stored and used				
In	N/A N/O		er hot and cold food holding temps	MICH SA				. Self service, 32. Labeled				
(In)	N/A	8. Time	as a public health control, records	BOZES!			33. Nonfood contact					
In	N/A N/O		er cooling methods	No.				cilities maintained, test strips				
(In	N/A N/O		per cooking time and temps					sils, approved, clean good repair				
(In)	N/A N/O		eating temperature for hot holding					sils and linens, storage and use				
(In	N/A N/O		rned and reservice of food d safe and unadulterated		-		 Vending Machin Adequate ventila 		5/			
TD	N/A N/O		d contact surfaces clean and sanitized		-			rovided and accurate	X			
(In	1071 100		d from approved source	0.00			The state of the s	operly used and stored				
	N/A N/O		l stock tags, 17. Gulf Oyster regs					r backflow prevention	×			
	N/A N/O		ppliance with HACCP plan					y disposed; facilities maintained				
In	(N/A) N/O		isory for raw/undercooked food	ALC: M.				upplied, properly constructed, clean				
In	NA		th care/ School prohibited food			~		vermin proof; personal items separate	X			
(In)			& cold water. Temp: > 1 505°F					ceilings maintained and clean				
In'		22. Wastewater properly disposed			46. No unapproved living or sleeping quarters							
-						I H	47 C' 1. D-					
In			odents, insects, birds, animals		X			rmit & inspection report available				
-					X		47. Signs posted; Per 48. Plan Review Rec					
In	PHF IN1				X							
In No P		23. No r	odents, insects, birds, animals				48. Plan Review Rec	uired				
In	PHF [X]	23. No r			°F							
In No P		23. No r	odents, insects, birds, animals				48. Plan Review Rec	uired				
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No P	Food	23. No r	Location				48. Plan Review Rec	uired				
No P	Food	23. No r	Location				48. Plan Review Rec	uired				
No P°F	Food	23. No 1	Location		°F		Food	Location				
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FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA:

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Inspection Date:

OLD 99 LIQUEL	7116/19
Address:	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
	30 OCC 10 1 CONTROL 10
Comments: VIOLATIONS (CONT.)	
44) STORE ALL PERSONAL FOOD IN A D	FESIGNATED
LOCATION & NOT CO-MINGLED WITH	TOOD SERVED
TO THE PUBLIC, 2 OBSERVED MILK IN	WITH BEER &
OTHER BEVERAGES.	
94 PEMOVE ALL THE APPLIANCES & JUNK	BEHIND THE
STORE THIS STUFF IS A HARBORAGE	FOR PEST,
RODENTS, ETC.	
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/	
Received By: REHS: AOREO	N TRAYO