## FOOD FACILITY INSPECTION REPORT

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

Page 1 of

Name of the last o		Phone (	530) 934	-6102	FAX (53	0) 934-6103			_
Name of Facility/ DB	A:						Inspection Date:		
Gueso State							8/1/22		
Address:						-	Reinspection Date (on or after):		
403 Polyca St Doland MA GEGES							Reinspections are subject to fees)		
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex	n Date:	
Owner/1 crimitee.	1							p. Date.	
SPIGIO 5	The D	uenas		565	-8	454	3:30 pm		
Certified Food Handler: Certificate Expiration Date:									
- Package					(Certificate expires five years after it is issued)				
	tine Inspe						Other:		
Applicable Law CALIFO	RNIA RETA	ML FOOD CODE ("CalCode), Beginning with	h section .	113700, C	alifornia i	Health and Safety Code (	See reverse side of sheet for summary)		
In = In complia	nce N/	A = Not Applicable $N/O = Not Obset$	rved	Mai = N	Major vio	lation Out = Items	s not in compliance COS = Corrected	On Site	
- III WANDING		ritical Risk Factors for Disease	Maj	Out	COS	distribution out from	not in companie Cos Conceted	Out	COS
In	1. Dem	onstration of knowledge				24. Person in charge	present and performs duties		
In	2. Communicable disease restrictions						nal cleanliness and hair restraints		
In N/O	9 2			-			Approved thawing methods used		
In N/O	N/O 4. Eating, tasting, drinking, tobacco use N/O 5. Hands clean & properly washed, glove use			-			Food separated and protected Washing fruits and vegetables		
III) IVO	6. Handwashing facilities available			×		29. Toxic substances properly identified, stored and used			
In N/A N/O	7. Prop	7. Proper hot and cold food holding temps				30. Food storage, 31			
In N/A	N/A 8. Time as a public health control, records						Nonfood contact surfaces clean		
In N/A N/O	9. Proper cooling methods			-			rewashing facilities maintained, test strips		
In N/A N/O	N/O 10. Proper cooking time and temps N/O 11. Reheating temperature for hot holding			1			Equipment, utensils, approved, clean good repair Equipment, utensils and linens, storage and use		
In N/A N/O						37. Vending Machir			
In	13. Food safe and unadulterated						quate ventilation and lighting		
In N/A N/O							rmometers provided and accurate		
In N/A N/O	15. Food from approved source			-			Wiping cloths properly used and stored		
In N/A N/O	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs N/A N/O 18. Compliance with HACCP plan						Plumbing, proper backflow prevention 2. Garbage properly disposed; facilities maintained		
In (N/A) N/O							3. Toilet facilities supplied, properly constructed, clean		
In (N/A)							Premises clean, vermin proof; personal items separate		
In 21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \							45. Floors, walls and ceilings maintained and clean		
In 22. Wastewater properly disposed						46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available			
In 23. No rodents, insects, birds, animals			_	1		48. Plan Review Required			
						10.11.01.11.11.11.11			
No PHF							**		
°F Food	Food Location					Food	Location		
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Comments:									
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Provide	tou	relation the	135	sen-	SET	in the	men's restroom	_	
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I									
Received By						1 1	H Wells		