apetyo @courty ofglenn.net

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

111						, CA 95988 30) 934-6103	Page 1 of	2		
							Inspection Date:			
Address:						À	Reinspection Date (on or after):			
Address: Reinspection/Date (on or after): 900 NEWVILLE ROAD, ORIAND, CA 95963 Reinspections are subject to tees)										
Owner/Permitee:				Phone No.:			Inspection Time: Permit Exp. Date:			
Certified Food Handle		SENIUS					Certificate Expiration Date:			
- EXPI	- EXPIRED - OPERATOR SIG				WP)	(Certificate expires five years after it is issued)			
Service:	tine Inspe	ction Reinspection Com	1				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 complia		A = Not Applicable N/O = Not Observitical Risk Factors for Disease	erved Mai	Maj = N	Major vic	olation Out = Item	s not in compliance COS = Correcte	d On Sit	COS	
(In		onstration of knowledge	Ivia	Out	003		e present and performs duties	Out	COS	
NIO NIO		municable disease restrictions					ness and hair restraints			
N/O N/O	+	harge of eyes, nose, mouth ng, tasting, drinking, tobacco use			-	26. Approved thaw 27. Food separated	<u> </u>	×		
N/O		ds clean & properly washed, glove use			1	28. Washing fruits		_		
ID		Iwashing facilities available					es properly identified, stored and used			
In N/A N/O		er hot and cold food holding temps	X	×		30. Food storage, 3	1. Self service, 32. Labeled			
In (NA)		e as a public health control, records				33. Nonfood contac				
In N/A N/O		er cooling methods	-	-	-		acilities maintained, test strips			
M/A N/O N/A N/O		per cooking time and temps eating temperature for hot holding		-	-		nsils, approved, clean good repair	×	_	
N/A N/O		arned and reservice of food				37. Vending Machi		~		
lin)		d safe and unadulterated				38. Adequate ventil		X		
In N/A N/O		d contact surfaces clean and sanitized	×	4			rovided and accurate			
In		d from approved source		-			roperly used and stored			
In N/A N/O		Il stock tags, 17. Gulf Oyster regs		-	1		er backflow prevention	×		
In N/A N/O	+	isory for raw/undercooked food	-		1		ly disposed; facilities maintained supplied, properly constructed, clean			
In N/A		lth care/ School prohibited food					vermin proof; personal items separate			
In		& cold water. Temp: \\\ \mathrea{2} \cdot \\ \mathrea{F}					d ceilings maintained and clean			
(FR	+	stewater properly disposed				46. No unapproved	living or sleeping quarters			
(In	23. No 1	rodents, insects, birds, animals		1			ermit & inspection report available			
				1	1	48. Plan Review Re	equired			
No PHF []										
°F Food	1	Location		٥F		Food	Location			
GROWNS		ATOP P. LOOLE	R	1	and and	PAGHERTI	2 - DOOR TRUE			
35 BEE	F			37	-	SAUCE	FRIDGE			
102 GRAV		ATOP OF S. TAB	-E							
36 HILK	1	2-DOOR TRUE KITCHEN								
34 STEAK	_	BAUK LOKE FLIDGE								
Comments:	F									
-	**	SITICAL VIOLATI	100	SX	×					
		POTENTIALY				2 0 E	an At Reco	14		
GRAVY AT 100°F ATOP S. TABLE LOPERATOR DISPOSED OF APPROX										
PT										
							7,			
TIE MALLE	- M	1 -71 - Do-Oro	A	Un	1 5 157	OF CA	NITITED \ SE	DOW	1	
2 1		ATHE PROPER				Λ			1	
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OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:							
BLUE PLATE SECIAL	8/30/23							
Address:								
Owner/Permitee:								
Comments:	. te							
ALCRITICAL VIOLATIONS								
14) KEEP CHEMICAL TEST STRIPS TO	CHECK LEVELS							
OTHER VIOLATIONS								
27) STORE ALL PAW P. H.F. BELOW OR	LAWAY FROM ANY							
READY TO GAT FOODS, LOBSERVED	PAW STEAK ABOUTE							
COND CUTS								
35) RE-ATTACH THE HAND WASH S	INK TO THE WALL							
IN THE KITCHEN								
35) REPAIR THE HANDLE ON THE 3	- COMP SINK IN THE							
DISH ROOM.								
35) REPLACE THE CHEST FREEZE	RS THAT ARE OUD							
AND IN DISTREPAIR.								
33) REPAIR THE LIGHTING INSIDE	THE REPRIGERATION							
UNITS IN THE BACK STORAGE PO								
35 REPAIR THE RUBBER SEALS	ON ALL PETRIGIPATION							
EQUIPHENT.	160000000000000000000000000000000000000							
36 DISCONTINUE STORING THE ICE	SLOOP ON TOP OF							
THE ICE MACHINE. USE A CONTA	INER.							
36) PO NOT STORE DRINKING GLASSE								
UNCESS ON A TRAY. (COS) AP								
38) PROVIDE A LIGHT SHIELD ON TH	HE KITCHEN LIGHTS							
NEAR HAND SINK								
41) PROVIDE A BACK FLOW PREVENTION	IN DEVICE ON THE							
MOP SINK.								
Received By: REHS:								
REHS:	NORTE A FOR							