

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>SIERRA NEVADA CHEESE</u>		Inspection Date: <u>9/15/22</u>	
Address: <u>6530 County Road 39, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>BEN GREGERSEN</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>N/A</u>	Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>		
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("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	Out	COS
		Critical Risk Factors for Disease		Maj	Out	COS	Out	COS
In		1. Demonstration of knowledge						
In		2. Communicable disease restrictions						
In	N/O	3. Discharge of eyes, nose, mouth						
In	N/O	4. Eating, tasting, drinking, tobacco use						
In	N/O	5. Hands clean & properly washed, glove use						
In		6. Handwashing facilities available						
In	N/A	7. Proper hot and cold food holding temps						
In	N/A	8. Time as a public health control, records						
In	N/A	9. Proper cooling methods						
In	N/A	10. Proper cooking time and temps						
In	N/A	11. Reheating temperature for hot holding						
In	N/A	12. Returned and reservice of food						
In		13. Food safe and unadulterated						
In	N/A	14. Food contact surfaces clean and sanitized						
In		15. Food from approved source						
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs						
In	N/A	18. Compliance with HACCP plan						
In	N/A	19. Advisory for raw/undercooked food						
In	N/A	20. Health care/ School prohibited food						
In		21. Hot & cold water. Temp: <u>170</u> °F						
In		22. Wastewater properly disposed						
In		23. No rodents, insects, birds, animals						
		24. Person in charge present and performs duties						
		25. Personal cleanliness and hair restraints						
		26. Approved thawing methods used						
		27. Food separated and protected						
		28. Washing fruits and vegetables						
		29. Toxic substances properly identified, stored and used						
		30. Food storage, 31. Self service, 32. Labeled						
		33. Nonfood contact surfaces clean						
		34. Warewashing facilities maintained, test strips						
		35. Equipment, utensils, approved, clean good repair						
		36. Equipment, utensils and linens, storage and use						
		37. Vending Machines						
		38. Adequate ventilation and lighting						
		39. Thermometers provided and accurate						
		40. Wiping cloths properly used and stored						
		41. Plumbing, proper backflow prevention						
		42. Garbage properly disposed; facilities maintained						
		43. Toilet facilities supplied, properly constructed, clean						
		44. Premises clean, vermin proof, personal items separate						
		45. Floors, walls and ceilings maintained and clean						
		46. No unapproved living or sleeping quarters						
		47. Signs posted, Permit & inspection report available						
		48. Plan Review Required						

No PHF []

°F	Food	Location	°F	Food	Location
35	RAW CHEDDAR	REACH-IN FRIDGE			
37	CREAM CHEESE	TALL REACH IN FRIDGE			

Comments:

** FACILITY IS CLEAN & WELL MAINTAINED.

- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

Received By: DN COUNTER

REHS: ANDREW P