FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

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2. Communicable disease restrictions 2.5 Personal cleantiness and hair restraints 2.6 Approved thaving methods used 2.6 Approved thaving methods used 2.7 Food separated and protected 2.8 Washing faults and vegetables 2.8 Equipment, utensits and language 2.8 Equipment, utensits and							FAX (530) 934-6103			
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