

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>ELK CREEK SCHOOL</u>		Inspection Date: <u>11/16/16</u>	
Address: <u>300 SAN HEDRIN ROAD, ELK CREEK, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>STONY CREEK JOINT USD</u>	Phone No.:	Inspection Time: <u>12:00</u>	Permit Exp. Date:
Certified Food Handler: <u>RONDA WYCOFF</u>		Certificate Expiration Date: <u>1/29/19</u> <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 ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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					
Critical Risk Factors for Disease									Maj	Out	COS									
In													24. Person in charge present and performs duties							
In													25. Personal cleanliness and hair restraints							
In		N/O											26. Approved thawing methods used							
In		N/O											27. Food separated and protected							
In		N/O											28. Washing fruits and vegetables							
In													29. Toxic substances properly identified, stored and used							
In	N/A	N/O											30. Food storage, 31. Self service, 32. Labeled							
In	N/A												33. Nonfood contact surfaces clean							
In	N/A	N/O											34. Warewashing facilities maintained, test strips							
In	N/A	N/O											35. Equipment, utensils, approved, clean good repair		X					
In	N/A	N/O											36. Equipment, utensils and linens, storage and use		X					
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
In	N/A	N/O											39. Thermometers provided and accurate							
In	N/A	N/O											40. Wiping cloths properly used and stored							
In	N/A	N/O											41. Plumbing, proper backflow prevention							
In	N/A	N/O											42. Garbage properly disposed; facilities maintained							
In	N/A	N/O											43. Toilet facilities supplied, properly constructed, clean							
In	N/A												44. Premises clean, vermin proof; personal items separate							
In	N/A												45. Floors, walls and ceilings maintained and clean							
In													46. No unapproved living or sleeping quarters							
In													47. Signs posted; Permit & inspection report available							
In													48. Plan Review Required							

No PHF []

°F	Food	Location	°F	Food	Location
34	HAMBURGER	SINGLE DOOR FRIDGE			
35	CHEESE	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS
** FACILITY IS CLEAN & WELL MAINTAINED
CORRECT THE FOLLOWING:
(35) REPLACE ALL NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE N.S.F. APPROVED MODELS WHEN THEY NO LONGER HOLD TEMP OR FALL INTO DISREPAIR.
(36) DISCONTINUE USING STYROFOAM CUPS FOR SCOOPS. ONLY USE SCOOPS THAT ARE NON-ABSORBANT, EASILY CLEANABLE & HAVE HANDLES

Received By: <u>[Signature]</u>	REHS: <u>Andrew Peto</u>
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