

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>GATHERING MARKETPLACE</u>		Inspection Date: <u>11/7/19</u>	
Address: <u>216/218 W. SYCAMORE ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Holly Myers</u>	Phone No.: <u>934-3664</u>	Inspection Time: <u>1:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- NOT READ</u>		Certificate Expiration Date: <u> </u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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 (See reverse side of sheet for summary)</u>			

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		Out	COS
<u>In</u>									24. Person in charge present and performs duties		
<u>In</u>									25. Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>								26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>								27. Food separated and protected		
<u>In</u>	<u>N/O</u>								28. Washing fruits and vegetables		
<u>In</u>									29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u>								33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							35. Equipment, utensils, approved, clean good repair		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							37. Vending Machines		
<u>In</u>									38. Adequate ventilation and lighting		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							39. Thermometers provided and accurate		
<u>In</u>									40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							44. Premises clean, vermin proof; personal items separate		
<u>In</u>									45. Floors, walls and ceilings maintained and clean		
<u>In</u>									46. No unapproved living or sleeping quarters		
<u>In</u>									47. Signs posted; Permit & inspection report available		
<u>In</u>									48. Plan Review Required		

No PHF [] * NO TEMPS TAKEN AT PRE-CONSTRUCTION INSPECTION					
°F	Food	Location	°F	Food	Location

Comments:
- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

* FACILITY IS APPROVED TO OPEN ON THE ABOVE DATE & TIME.
THIS DOCUMENT WILL SERVE AS A TEMP. OPERATING PERMIT UNTIL
A PERMANENT ONE CAN BE MAILED.

Received By: <u>Holly Myers</u>	REHS: <u>ANDREW A. PERRY</u>
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