## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of 2

			Filolic	(330) 9.	34-6102	FAX (:	530) 934-6103						
Nan	ne of Facility/ DI	3A:	1					Inspection Date:					
L.,	TAPA MURPHYS							12/15/14					
Add	Address: 1070 WOOD ST, SUITE Owner/Permitee:				0			Reinspection Date (on or after):					
	10701	NOO	D ST, SUITE	C,	W	النانة	ws	NEXT INSPEC (Reinspections are subject to fees)	MON	J			
Own	ner/Permitee:				Phone No	).:			Exp. Date:				
15	ALESH	MA	HINDROO					300					
Cert	Certified Food Handler:							Certificate Expiration Date:					
K			AHINDROD					(Certificate expires five years after it is is	sued)				
Service: Routine Inspection    Reinspection    Complaint    Construction/Pre-opening    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	ince 1	N/A = Not Applicable $N/O = Not Obs$	served	Mai = 1	Major vi	olation Out = Item	s not in compliance COS = Correcto	ed On Site				
			Critical Risk Factors for Disease	Maj	Out	COS		sometime compinance cos contects	Out	COS			
	In		nonstration of knowledge				24. Person in charge present and performs duties						
In			nmunicable disease restrictions charge of eyes, nose, mouth				25. Personal cleanliness and hair restraints						
In	N/O	4. Eat	ing, tasting, drinking, tobacco use					thawing methods used rated and protected					
In	N/O		ds clean & properly washed, glove use	7	1		28. Washing fruits			_			
	N/A N/O	-	dwashing facilities available				29. Toxic substance	es properly identified, stored and used					
In	N/A N/O		per hot and cold food holding temps				30. Food storage, 3	Food storage, 31. Self service, 32. Labeled					
In	N/A (N/O)		e as a public health control, records per cooling methods		-		33. Nonfood contac						
In			per cooking time and temps				35 Fauinment uter	ncilities maintained, test strips asils, approved, clean good repair					
In			eating temperature for hot holding				36. Equipment, uter	nsils and linens, storage and use	×				
In	N/A N/O		urned and reservice of food	ansures.			37. Vending Machin	nes					
Iń In	N/A N/O		d safe and unadulterated d contact surfaces clean and sanitized				38. Adequate ventil						
The second	e e e e e e e e e e e e e e e e e e e							provided and accurate roperly used and stored		_			
			ll stock tags, 17. Gulf Oyster regs	7818.55				er backflow prevention	×				
	In N/A N/O 18. Compliance with H		npliance with HACCP plan					y disposed; facilities maintained					
In	N/A N/O		isory for raw/undercooked food				43. Toilet facilities	supplied, properly constructed, clean					
In	CNIA		Ith care/ School prohibited food					lean, vermin proof; personal items separate					
				1	- 1	45 Floors walls and	and ceilings maintained and clean						
(In)		22 Was	tewater properly disposed	(all said of									
In In		22. Was	tewater properly disposed odents, insects, birds, animals				46. No unapproved	iving or sleeping quarters					
		22. Was	tewater properly disposed				46. No unapproved	iving or sleeping quarters rmit & inspection report available		_			
In		22. Was	tewater properly disposed				46. No unapproved l 47. Signs posted; Pe	iving or sleeping quarters rmit & inspection report available					
No P		22. Was	tewater properly disposed odents, insects, birds, animals				46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired		_			
In	HF [ ]	22. Was	tewater properly disposed odents, insects, birds, animals  Location		°F		46. No unapproved l 47. Signs posted; Pe	iving or sleeping quarters rmit & inspection report available					
No P		22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals		°F		46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
No P	Food	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals  Location		°F		46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
No P	Food	22. Was 23. No 1	Location  PREP LINE LVEREST COLOR		oF		46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
No P °F  Al	Food CHICKE	22. Was 23. No 1	Location  PREP LINE  LVEREST LOCATE  ATUP PREP LINE  L	ELATO			46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
No P °F 41 40 35 Com	Food  CHICKE  HAM  SANSAGE  COOKIE  POUG  ments:	22. Was 23. No 1	Location  PREP LINE  LOCATION  ATOP PREP LINE  INSIDE WALK-IN	ZLATO			46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
No P °F  41  40  35  Com  No P	Food  CHICKE  HAM  SANSAGE  COOKIE  DOUG  ments:  O CRITI	22. Was 23. No 1	Location  PREP LINE  LVEREST COLOR  ATOP PREP LINE  INSIDE WALK-IN  REALH -IN REFALLA	ZLATO			46. No unapproved 47. Signs posted; Pe 48. Plan Review Red	iving or sleeping quarters rmit & inspection report available quired					
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No P °F 41 40 35 39 Com	Food  CHICKE  HAM  SANSAGE  COOKIE  POUG  Ments:  O CRITI  THER	22. Was 23. No 1	Location  PREP LINE  LVEREST COLOR  ATOP PREP LINE  INSIDE WALK-IN  REALH -IN REFALL  VIOLATIONS  ATTOMS:	Er	1PLO		46. No unapproved 47. Signs posted; Pe 48. Plan Review Rec  Food	Location  ALSO WASH HA					
No P °F 41 40 35 Com	Food  CHICKE  HAM  SANSAGE  COOKIE  POUG  Ments:  O CRITI  THER	22. Was 23. No 1	Location  PREP LINE  LOCATION  ATOP PREP LINE  INSIDE WALK-IN  PEACH -IN REFRIGOR  VIOLATIONS  ATTONS  ATTONS  ONNING GLOVES  WATER, OBSER	Er	1PLO		46. No unapproved 47. Signs posted; Pe 48. Plan Review Rec  Food	Location  ALSO WASH HA					
No P °F 41 40 35 39 Com	Food  CHICKE  HAM  SANSAGE  COOKIE  DOUG  Ments:  O CRITTI  THER  HER  H SOA	22. Was 23. No 1	Location  PREP LINE  LOCATION  PREP LINE  LYEREST LODIER  ATOP PREP LINE  INSIDE WALK-IN  PEACH -IN REFRIGO  VIOLATIONS  ATTOMS  WATER, OBSER	EI	APLC EM	PLE	46. No unapproved 47. Signs posted; Pe 48. Plan Review Rec  Food	Location  Location  Location  Auso WASH HA	J NO	7c			
No P °F 41 40 35 39 Com	Food  CHICKE  HAM  SAUSAGE  COOKIE  POUG  Ments:  O CRITI  THER  H SOA  SHING H	22. Was 23. No 1	Location  PREP LINE  LOCATION  ATOP PREP LINE  INSIDE WALK-IN  REALH-IN REFRIGATIONS  ATTONS  ATTONS  WATER, OBSER	21 VED	PLO EM	Mu	46. No unapproved 47. Signs posted; Pe 48. Plan Review Rec  Food  Food	Location  Location  Location  Location  Location  ALSO WASH FLA  SING GLOVES BU	J NO	7c			
No P °F 41 40 35 39 Com	Food  CHICKE  HAM  SAUSAGE  COOKIE  POUG  Ments:  O CRITI  THER  H SOA  SHING H	22. Was 23. No 1	Location  PREP LINE  LOCATION  PREP LINE  LYEREST LODIER  ATOP PREP LINE  INSIDE WALK-IN  PEACH -IN REFRIGO  VIOLATIONS  ATTOMS  WATER, OBSER	ET SPICE	PLO ZM	MU	Food  Some State of the state o	Location  Location  Location  Location  Location  ALSO WASH FLA  SING GLOVES BU	J NO	7c			

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## **Continuation Sheet**

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Address:		1
Owner/Permitee:	l	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	_	
Comments:		
35 REPAIR LEAKY DELFIED PREP COOLER	2 AT	THE FRONT
OF THE STORE APPLIANCE WAS OBSERVE	ED LE	AKING INSIDE
INTO PLASTIC BOWLS.	nga asi iya sa	
36 USE ONLY SCOOPS WITH HANDLES FOR	DISPE	NSING DRIED
GOODS FROM STOPAGE BING. DO NOT ST	DRE U	CENSILS INSID
THESE BINS, NOBSERVED PLASTIC BOWLS	INSID	FLOUR BIN
(91) REPAIR BROKEN DRAIN PIPE FROM THE	E WA	TER HEATER
THAT PUNS TO THE MOP SINK.		
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