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

			Phone (530) 934-6103					
Nam	e of Facility/ DE	BA:	A GAS & FOOD	(5)	NCL	AIR		Inspection Da	ite:			
	+ Aur	TON	There & There are	of the control of the		(")		4/12	17			
Addr	ress:				0				Date (on or afte			
	601 GIH ST., HAMILTON C					A		(Reinspections are subject to fees)				
Own	er/Permitee:			Pi	hone No.:			Inspection Time: Permit Exp. Date:				
+	RITHVI	PAL	GIL					3:30				
Certi	fied Food Handl	er:	\cap		Certificate Expiration Date:							
-	(RITHVIF		91L					(Certificate expires five years after it is issued)				
Servi		tine Inspe						Other:				
Applic	cable Law CALIFC	ORNIA RE I	TAIL FOOD CODE ("CalCode), Beginning with	section I	13700, Ca	alifornia	Health and Safety Code	(See reverse side of	sheet for summa	ary)		
	In = In complia		I/A = Not Applicable $N/O = Not Obse$		Maj = N	_	olation Out = Item	s not in complian	nce COS =	Corrected O		
In			Critical Risk Factors for Disease	Maj	Out	COS	24 Person in charg	a precent and per	forms duties	- 0	ut COS	
In		Communicable disease restrictions						in charge present and performs duties				
In	(N/O)						26. Approved thaw					
In In	N/O N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use				27. Food separated 28. Washing fruits					
	14/0	6. Handwashing facilities available					29. Toxic substance		dused			
In)	N/A N/O 7. Proper hot and cold food holding temps					30. Food storage, 3	1. Self service, 32					
In In	N/A N/O						33. Nonfood contac					
In	N/A N/O 9. Proper cooling methods N/A N/O 10. Proper cooking time and temps					34. Warewashing fa 35. Equipment, uter		ir '	X.			
În	N/A N/O 11. Reheating temperature for hot holding					36. Equipment, uter	nsils and linens, s		×			
In In	N/A 12. Returned and reservice of food 13. Food safe and unadulterated					37. Vending Machin						
The same	N/A N/O		d contact surfaces clean and sanitized				38. Adequate ventil					
In	15. Food from approved source		400			40. Wiping cloths p	roperly used and					
In \	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, prope		. >	4			
In In	N/O 18. Compliance with HACCP plan N/O 19. Advisory for raw/undercooked food					42. Garbage properl 43. Toilet facilities				-		
In	N/A 20. Health care/ School prohibited food						an, vermin proof; personal items separate					
In	21. Hot & cold water. Temp: 20 °F					45. Floors, walls and						
In In	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						living or sleeping quarters ermit & inspection report available					
	25. No rodens, msees, onus, animais					48. Plan Review Red		i report avanac	ne			
No P					T							
°F	Food		Location		°F	Food		Location		on		
40	YOGUPT		HOSHIZAKI PREP COO		39	N	nue	WALK-	- 161			
(0	- [01		1104	00	114			
40	Mick	ILK 2-DOOP NOPLAKE FR		LIDGE						10000		
41	CHICKE	THICKEN ATOP SERVING LINE		Ξ								
40	EGG REACH-IN REFRIGERATION			HATTON							118 1195 17	
Com	ments:				r	1						
		CAL	VIOLATIONS					10 EXEC 10 0000				
			OTHER	- V	OLA	PIE	NS					
35	CLEAR	\$ E	SANITIZE THE									
	1	1	HANDLES ON RE					ANCES	ESPEC	Aiil	1	
			HANDS ARE PL							/		
	1		•				r IKEN	TA CO	AR T	Daller		
	2 114=	1	WILL THE CO			1 - 1			V 11 /	TIRIVE	2	
-	X		DNUT CASE & T			1			N	ON		
	X		OLDY SODA NOZ			1			N		P	

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Continuation Sheet

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

Name of Facility/ DBA:

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Inspection Date:

HAMILTON SHELL & SUBLING 41217
Address:
Owner/Permitee:
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code
Comments: OTHER VIOLATIONS (CONT.)
(35) 4) THE INSIDE OF THE ICE MARTHINE, IT IS VERY MOLDY
(36) DISCONTINUE USING CUPS TO SCOOP BULK FOODS FROM
THE BAGS USE ONLY CLEANABLE NON-ABSORBANT SCHOPS
WITH HANDLES.
A) PROVIDE A METHOD OF BACKFLOW FREJENTION ON THE MOP SINK. (1e VACUUM BREAKER, INDIRECT DRAIN STC.)
MOP SINK. (1ª VACHUM BREAKER, INDIRECT DRAIN STC.)
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Received By: REHS: ADREW FROYS