FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988

Page 1 of 2

		Phone	(530) 9.	34-6102	FAX (5	30) 934-6103				
Name of Facility/ DE	Inspection Date:									
Address:							Reinspection Date (on or after):			
5250 Hwy 162, WILLOWS, CA							NEXT INSPECTION (Reinspections are subject to fees)			
Owner/Permitee: P			Phone No.:			Inspection Time:	Permit Exp. Date:			
JAN TRAN KEGION TROP				****	*		10:30			
Certified Food Handler:							Certificate Expiration Date:	_		
IN HOMPSON					(Certificate expires five years after it is issued)					
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	_	I/A = Not Applicable $N/O = Not Obset$	erved	Maj = N	Major vio	olation Out = Items	not in compliance COS = C	Corrected	On Site	e
(In)	Critical Risk Factors for Disease		Maj	Out	COS	24 Danson in phonon property and professional distinct			Out	COS
In	Demonstration of knowledge Communicable disease restrictions				-		Person in charge present and performs duties Personal cleanliness and hair restraints			
In (N/O)		3. Discharge of eyes, nose, mouth				·	26. Approved thawing methods used			
In N/O		ng, tasting, drinking, tobacco use			27. Food separated a	•		X		
In N/O		ands clean & properly washed, glove use		×		28. Washing fruits and vegetables 29. Toxic substances properly identified, stored and used		Lucad		
In N/A N/O		6. Handwashing facilities available 7. Proper hot and cold food holding temps		-			age, 31. Self service, 32. Labeled		×	×
In N/A		8. Time as a public health control, records		N .			od contact surfaces clean			
In N/A N/O		9. Proper cooling methods					rewashing facilities maintained, test strips			
In N/A N/O	10. Proper cooking time and temps						utensils, approved, clean good repair		X	
In N/A N/O		Reheating temperature for hot holding Returned and reservice of food				37. Vending Machin	ent, utensils and linens, storage and use			
In		Food safe and unadulterated				38. Adequate ventila			-	
In N/A N/O		d contact surfaces clean and sanitized	rrfaces clean and sanitized 39. Therr			provided and accurate				
In N/A N/O		15. Food from approved source					Wiping cloths properly used and stored Plumbing, proper backflow prevention			
In N/A N/O		6. Shell stock tags, 17. Gulf Oyster regs 8. Compliance with HACCP plan					arbage properly disposed; facilities maintained			
In N/A N/O							oilet facilities supplied, properly constructed, clean			
In MA	20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate					
In In	21. Hot & cold water. Temp: \ 22 t°F					Floors, walls and ceilings maintained and clean No unapproved living or sleeping quarters				
Tin .	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						ving or sleeping quarters mit & inspection report available	le		
	25. No fouchts, fiscers, blids, animals					48. Plan Review Required				
No PHF []										
°F Food	Food Location			°F	-	Food	Locatio	n		
40 CHICKE	CHICKEN ATOP TRUE P. COOL		ER	-						
39 HILK	MILK 2-DOOR TRUE		ONT	-						
	BEEF WALK IN TRI		2							
165 CHICK	V.	OUT OF THE OW	EN							
Comments:									-	
- NO CRITICAL VIOLATIONS										
* FACILITY IS CLEAN WELL MAINTAIN ED										
6) DO NOT BLOCK OBSCURE OR USE THE KITCHEN HAND WARH										4
SINK FOR ANY OTHER PURPOSE THAN HANDWASHING NOBSERVED										
GARBAGE CAN IN FRONT OF THE SINK of LITENSILS IN SINK.										
29 STORE ALL RAW POTENTIALLY HAZARDOUS AWAY FROM CR										
	1	of the polen	1	/		\wedge	Study H		<u> </u>	
Received By: REHS: FOREW TETYO										

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Continuation Sheet

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HUNDERHICE (SPILE	4 13 17
Address:	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: OTHER VIOLATIONS (CONT.)	
27 BELOW ANY PEADY TO EAT FOODS, OBSE	ENED PAW HAYBULL
ABOUT HOT DOUS IN PREF COULER	
(32) LABEL ALL BULK FOOD STORAGE CONTAIN	TERS OF CONTENTS
COS AP	
35 REMOVE NON-COMMERCIAL MAGIC CHEEL	NHITE FREEZER
IN THE KITCHEN AREA. ONLY USE COME	FREGAR GRADE,
N.S.F. & HEALTH DEPT. APPROVED APPLIANCE	CES.
B CLEAN SARITIZE FLOORING IN THE KI	THEN BEHIND
& AROUND APPLIANCES.	
1	
Received By: REHS:	w) torus