FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of ___\

		1 none (2	130) 734	-0102	IAA(3)	00) 934-0103				
Name of Facility/ DBA: Au PM Man							Inspection Date:			
BUDS AMITH MINI MART							Reinspection Date (on or after):			
Address: 1399 W. Wood St., Willows 1 CA							Kenispection Date (of of anel). Kenispection are subject to fees)			
Owner/Permitee: Phone No.:							Inspection Time:	Permit Ex	p. Date:	
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1 USSE	-				3° CO	<u> </u>				
Certified Food Handler:							Certificate Expiration Dat			
	USSE	LL MORGAN					(Certificate expires five years	after it is issu	ed)	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:										
Applicable Law CALIFO.	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	section I	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for sun	nmary)		
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site										
In = In compliai	In = In compliance N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease			Out	COS	lation Out = items	s not in compliance COS	- Corrected	Out	COS
	1. Demonstration of knowledge			Out	003	24. Person in charge present and performs duties			Out	005
	Communicable disease restrictions					25. Personal cleanliness and hair restraints				
In (N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used				
In N/Q		g, tasting, drinking, tobacco use	395 v 1993			27. Food separated	and protected			
In (N/O)	5. Hand	s clean & properly washed, glove use	Section 19			28. Washing fruits and vegetables				
(In)	6. Handwashing facilities available					29. Toxic substances properly identified, stored and used				
In N/A N/O	7. Proper hot and cold food holding temps			7		30. Food storage, 31. Self service, 32. Labeled				
In N/A	8. Time as a public health control, records						. Nonfood contact surfaces clean . Warewashing facilities maintained, test strips			
In N/A N/O	9. Proper cooling methods 10. Proper cooking time and temps					 	nt, utensils, approved, clean good repair			+
In N/A N/O	11. Reheating temperature for hot holding						, utensils, approved, clean good repair			
In N/A AVO	12. Returned and reservice of food					37. Vending Machin				
Mi >	13. Food safe and unadulterated						equate ventilation and lighting			
n N/A N/O	14. Food contact surfaces clean and sanitized					39. Thermometers p	Thermometers provided and accurate			
	15. Food from approved source						roperly used and stored			
In (N/A) N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention			
In N/A N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained				
In N/A N/O						43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate				
	20. Health care/ School prohibited food 21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \						s and ceilings maintained and clean			
	21. Hot & cold water. Temp: 120. P						living or sleeping quarters			
(In)	23. No rodents, insects, birds, animals						ermit & inspection report available			
	23. To rodens, inspects, or do, drimate					48. Plan Review Re	quired			
No PHF []										
°F Food				°F		Food	Loc			
134 BBQ F			Ay							
134 SANT										
40 CANDWILL FRIDGE			1							
2.3. 0.0.0.										
20 SALSA 1 1 NO WILL DO										
39 STUST CONDIMENT COOL			1211							
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Comments:										
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(7) HOLD	AL	L POTENTIALL	1 17	142	ARD	DOUS FO	OD AT ABO	OVE	135	> -
OF AT BELOW 41 F AT ALL TIMES. MEASURED BEO RIB										
SAND AT 134°F, 10/ERATOR TO ADJUST TEMP TO HOLD 2/35°F										
THE MILE TO THE TOTAL TO THE TOTAL T										
IN CASE										
							AAVA		-	
AB A PLAN REVIEW IS REQUIRED FOR ALL NEW APPLIANCE ADDITION										
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4 BEFORE	THEY	ARE ADDED TO FA AND BASIC FLOOR	KILI	TY:	Arti	4 1 KAY FE	ES IN OFFICE	e. 1720	91 DC	i i
'SPEC SHE	ETSI	AND BASIC FLOOR	- 6	<u> </u>	TOR	- ALLANCE	S MODITIONS	}		
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