## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

Page 1 of

Manager 11 / DD	4	Thone (.	JJU) 93.	+-0102	IAA(3.	30) 934-6103		
Name of Facility/ DB					$\wedge$		Inspection Date:	
	LANA	S SENIOR NuT	T7 : 40	BION (ENTER			11/2/1/13	
Address:		1000	1-10	N (			Reinspection Date (on or after):	
CC/0	r= <	والمراجع الأرام المراجع المرا	A		24	A		
554	=, =	SYCAMORE ST. W	1111	ons	. , _	<u> </u>	(Reinspections are subject to fees)	LIOT
Owner/Permitee:		SYCAMORE ST. W	F	hone No	.:		Inspection Time: Permit Ex	
Certified Food Handle	( a	NATULATIVE OF CO	>				11:30	
Certified Food Handle	r: A	the ty Direct or Es					Cortificates Exmination Date:	
1 / (	/ /						Certificate Expiration Date: (Certificate expires five years after it is issued)	
Carrie		Beac					(Certificate expires five years after it is issu	ied)
	tine Inspec						Other:	
Applicable Law CALIFO	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	section	113700, C	alifornia	Health and Safety Cod	(See reverse side of sheet for summary)	
In = In complian	ace N/	A = Not Applicable N/O = Not Obse	w.o.d	Mai = N	1-:	lation O. I. It		
in in compilar		ritical Risk Factors for Disease	Maj	Out	Aajor vio	lation Out = Itel	ns not in compliance COS = Corrected	
(In)		onstration of knowledge	iviaj	Out	003	24 Person in char	ge present and performs duties	Out COS
In		nunicable disease restrictions						
In (N/O	3. Discharge of eyes, nose, mouth		Carrier	1		Personal cleanliness and hair restraints     Approved thawing methods used		
(In ) N/O		g, tasting, drinking, tobacco use	100000			27. Food separate		
In N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<b></b>	6. Handwashing facilities available						29. Toxic substances properly identified, stored and used	
(n) N/A N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled	
In N/A	8. Time	as a public health control, records				33. Nonfood conta		
In N/A N/O		er cooling methods					facilities maintained, test strips	
In N/A N/O	10. Prop	er cooking time and temps					ensils, approved, clean good repair	
In N/A N/O	11. Rehe	ating temperature for hot holding	1054				ensils and linens, storage and use	
In N/A N/O		rned and reservice of food				37. Vending Macl	, , ,	
(În		safe and unadulterated				38. Adequate ventilation and lighting		
In N/A N/O		contact surfaces clean and sanitized	Alderen (in Alter				provided and accurate	
(In)		from approved source		, la		40. Wiping cloths	properly used and stored	
In N/A N/O		stock tags, 17. Gulf Oyster regs	7			41. Plumbing, pro	per backflow prevention	
In N/A N/O		pliance with HACCP plan	i Skrive				erly disposed; facilities maintained	
In N/A N/O		sory for raw/undercooked food					s supplied, properly constructed, clean	
In N/A		th care/ School prohibited food					, vermin proof; personal items separate	
		& cold water. Temp: \[\frac{7}{2}\overline{\nabla}\cdot \text{F}	13. A. 15.				nd ceilings maintained and clean	
		and and the first of the control of	10.000			46. No unapprove	d living or sleeping quarters	
Check Comments		ewater properly disposed		+				
(In		odents, insects, birds, animals					Permit & inspection report available	
(In						47. Signs posted; 48. Plan Review F	Permit & inspection report available	
							Permit & inspection report available	
No PHF [ ]							Permit & inspection report available	
	23. No r			°F			Permit & inspection report available	
No PHF [ ]  °F Food	23. No r	Location		°F		48. Plan Review F	Permit & inspection report available equired	
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