

FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: HERBALIFE		Inspection Date: 11/3/14	
Address: 130 N. BUTTE ST., WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: ELENE & RAQUEL	Phone No.:	Inspection Time: 4:15	Permit Exp. Date:
Certified Food Handler: JESSICA HERNANDEZ		Certificate Expiration Date: 7/27/17 <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
Critical Risk Factors for Disease		Maj	Out	COS		Out	COS				
In	1. Demonstration of knowledge							24. Person in charge present and performs duties			
In	2. 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/O 4. Eating, tasting, drinking, tobacco use							27. Food separated and protected			
In	N/O 5. Hands clean & properly washed, glove use							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							30. Food storage, 31. Self service, 32. Labeled			
In	N/A 8. Time as a public health control, records							33. Nonfood contact surfaces clean			
In	N/A N/O 9. Proper cooling methods							34. Warewashing facilities maintained, test strips			
In	N/A N/O 10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair			
In	N/A N/O 11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use			
In	N/A N/O 12. Returned and reservice of food							37. Vending Machines			
In	13. Food safe and unadulterated							38. Adequate ventilation and lighting			
In	N/A N/O 14. Food contact surfaces clean and sanitized							39. Thermometers provided and accurate			
In	15. Food from approved source							40. Wiping cloths properly 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 19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean			
In	N/A 20. Health care/ School prohibited food							44. Premises clean, vermin proof, personal items separate			
In	21. Hot & cold water. Temp: 120°F							45. Floors, walls and ceilings maintained and clean			
In	22. Wastewater properly disposed							46. No unapproved living or sleeping quarters			
In	23. No rodents, insects, birds, animals							47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF [] * NO TEMPS TAKEN AT RE-INSPECTION					
°F	Food	Location	°F	Food	Location

Comments:

*** ALL VIOLATIONS CORRECTED FROM LAST INSPECTION. FACILITY IS APPROVED TO OPEN ON THE ABOVE DATE AND TIME.**

Received By: *Alena Garcia* REHS: *Andrew A. Perry*