FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

Phone (330) 934-6102 FAX (330) 934-6103 Name of Facility/ DBA: Reisspection Date:	Name of Facility/ DBA: Reinspection Date:	COS
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Service:	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 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 In Demonstration of Knowledge 24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints 25. Personal cleanliness and hair restraints 26. Approved thawing methods used 27. Food separated and protected 28. Washing fruits and vegetables 28. Washing fruits and vegetables 29. Toxic substances properly identified, stored and used 30. Food storage, 31. Self service, 32. Labeled 31. Nonfood contact surfaces clean 33. Nonfood contact surfaces clean 34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair 37. Vending Machines 38. Adequate ventilation and lighting 13. Food safe and unadulterated 38. Adequate ventilation and lighting 58.	COS
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