FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue Willows CA 95988 Page 1 of 1

110041							vs, CA 95988 530) 934-6103					
Name of Facility/ DBA:								Inspection	The state of the s			
	KIVER VALLEY CHRISTIAN					_		5 18 16				
Addr	ress:			-		0		Reinspectio	n Date (on or	after):	- 57 02	
(8187 (Coul	NY KOND 48,6	LEN	IN.	(A		(Reinspections	t (NSF are subject to fees)	ECE	LIC	
Own	er/Permitee:			I	Phone N	0.:		Inspection '		Permit E		:
1	EONA	LD (GIESBRECHT					12:3	2 =			
Certi	fied Food Handle		CIESBECCHI						Expiration Date	e:		
	MICH	HELL	- TRIESEN					21	27/17 epires five years		ued)	
Servi		itine Insp		nplaint	□ C	onstructio	on/Pre-opening	Other:	tpires five years	arter it is iss	ucu)	
Applic	cable Law CALIFO	RNIA RE	TAIL FOOD CODE ("CalCode), Beginning w	ith section	113700,	California	Health and Safety Code	(See reverse side	of sheet for sun	nmary)		
	In = In complia	nce N	N/A = Not Applicable $N/O = Not Obs$	erved	Mai =	Major vio	alation Out = Item	s not in compl	ionaa COS	= Correcte	d On Cit.	-
	m compile		Critical Risk Factors for Disease	Maj	Out	COS	Jianon Out - Items	s not in compi	iance COS	- Correcte	Out	COS
ln		Demonstration of knowledge						erson in charge present and performs duties				
In In	N/O	2. Communicable disease restrictions 3. Discharge of eyes, nose, mouth			-	-	25. Personal cleanli			-		
In	NO	4. Eat	Eating, tasting, drinking, tobacco use			+		proved thawing methods used d separated and protected				
In	(N/O)	N/O 5. Hands clean & properly washed, glove use					28. Washing fruits a	and vegetables				
In	N/A N/O	6. Handwashing facilities available 7. Proper hot and cold food holding temps			X		29. Toxic substance		and used			
In	N/A N/O				-	-	30. Food storage, 31				 	
In	N/A N/O						34. Warewashing fa		3			
În	N/A N/Q	Z Z					35. Equipment, uten	sils, approved				
In In	N/A N/O	9 1					36. Equipment, uten 37. Vending Machin		X			
(In)	Tarra (NO)	13. Food safe and unadulterated					38. Adequate ventila					
In	N/A N/O						39. Thermometers p	rovided and ac				
In (15. Food from approved source N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs						40. Wiping cloths pr					
	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs N/A N/O 18. Compliance with HACCP plan						41. Plumbing, properly					
In	N/O 19. Advisory for raw/undercooked food						43. Toilet facilities s					
Im	N/A		alth care/ School prohibited food				44. Premises clean, v					
In In	21. Hot & cold water. Temp: 120 + °F 22. Wastewater properly disposed					-		and ceilings maintained and clean				
(In)	23. No rodents, insects, birds, animals							ed living or sleeping quarters Permit & inspection report available				
				1.36				8. Plan Review Required			X	
17 D												
No P			T		T							
°F	Food			°F		Food		Loca	tion			
37	RAW		2 - DOOR EVEREST									
21	CHICKE	EN	FRIDGE		-	-						
	55 -2 1	-			-	+						
						+						
Com	ments:											-
Com	ments.		XX CRITICAL V	161A	TIE	e lac	f X					
481	ALL K	ITCH	FEN REMODELS	151	6NI	FIC	ANT ME	NU C	HANG	ES	MUS	st
												- 1
DE	TLAN	1	HECKED AND	APP	ROY	JED	BY TH	E LO	CALL	HEAL	TH	
DEP	ARTHE	TLA	1 OBSERVED	A	CO	MPL	ETELY	REMOR	PEUF	Sc	400	1
			EW KITCHEN L				1					
			K PROCESS IMH							/		
LUA	N CH			120	IH	ELL	1. CONIA	tct c	ح. د. و	-11	10	
1	10-	7 1	000-1-00					-			- Con	
		/	MONING LAGUES.				<u> </u>	•	1		-	7

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Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA:

Page Z of Z

Inspection Date:

KIVED JANEY CHRISTIAN SCHOOL 5/18/16
Address:
Owner/Permitee:
Hat 2
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code
Comments:
3) ALL HANDWARH FACILITIES MUST BE PROPERLY SUPPLIED
AT ALL TIMES, WITH PAPER TOWERS, SOAP, WARM WATER
(>100°F). NHAND SINK IN THE KITCHEN LACKED PAPER
TOWELS.
36 STORE THE ICE SCOOP IN A BUCKET AND OUTSIDE
OF THE ICE MACHINE SCOOP SHALL NOT BE ETORED INSIE
MACH NE.
Received By: REHS: AND REHS: