OD FACILITY INSPECTION REPORT

GLENI JUNTY ENVIRONMENTAL HEALTH DE. RTMENT 257 North Villa Avenue, Willows, CA 95988

							330) 934-6103	F	age I of		
Name of Facilit	y/ DB	A:				· ·		Inspection Date:			_
BETACOURT FOODS								5/29/15			
Address:		ACOC	CEDS					Reinspection Date (on or a	far):		
1332)	las «	Sund Marie S-	1	- 1	79		Temspection Date (on or a	nici).		
	>	VV.	SYCAMORE ST.	1	T. Phone No	- 1.	WILLOWS	(Reinspections are subject to fees)			
Owner/Permitee): _	-	·		Phone No	0.:		Inspection Time:	Permit E	xp. Date	2:
JOSE DETANGOURT					682	-66	7-8137	9:15			
Certified Food I	landle	er:					1010.	Certificate Expiration Date	2:		
OF	STA	12	CARD WITHIN L	00	PAU	5				1	
		tine Insp					on/Pre-opening	(Certificate expires five years Other:	after it is iss	sued)	
			TAIL FOOD CODE ("CalCode), Beginning with						mary)		
						curyorma	Treatm and Edgery Code	See reverse side of sheet for sum	mary)		
In = In co	mplia		I/A = Not Applicable $N/O = Not Obset$	erved	Maj = 1	Major vio	olation Out = Items	not in compliance COS	= Correcte	d On Sit	te
			Critical Risk Factors for Disease	Maj	Out	COS				Out	COS
In			nonstration of knowledge nmunicable disease restrictions			-		present and performs duties			
	1/0		charge of eyes, nose, mouth			-		ness and hair restraints		-	-
In N	1/0		ng, tasting, drinking, tobacco use				26. Approved thawi 27. Food separated a			-	-
	1/0		ds clean & properly washed, glove use			1	28. Washing fruits a				-
In)			dwashing facilities available			1		s properly identified, stored a			
		7. Prop	per hot and cold food holding temps				30. Food storage, 31	. Self service, 32. Labeled	abeu		
In' N/A		8. Tim	e as a public health control, records				 Nonfood contact 	surfaces clean			
	1/0		er cooling methods					cilities maintained, test strips			
	1/0		per cooking time and temps					sils, approved, clean good rep			
	(O)		eating temperature for hot holding urned and reservice of food					sils and linens, storage and us	se		
In IVA (IV	10		d safe and unadulterated		-	-	 Vending Machin Adequate ventila 				
	/0		d contact surfaces clean and sanitized		-	-	39. Thermometers pr	0 0			
In')			d from approved source					operly used and stored			
In NA N	/O		ll stock tags, 17. Gulf Oyster regs					r backflow prevention			
The state of the s	/O	18. Con	pliance with HACCP plan					disposed; facilities maintain	ed		
	/O		isory for raw/undercooked food				43. Toilet facilities s	upplied, properly constructed	, clean		
In N/A			th care/ School prohibited food					ermin proof; personal items s			
In			& cold water. Temp: ZoF					ceilings maintained and clea-	n		
In	-	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						d living or sleeping quarters			
25. No fodents, misects, birds, animals						48. Plan Review Req	ermit & inspection report available				
							46. Flall Keview Keg	unea			
No PHF []	1	110	FOODS ON CART	D:16	21.16	Pa	- 1				_
	ood	No	Location	D 000		1 1/2	Food		•		330
r r	oou	Location			°F		F000	Location			
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				- 27/100-							
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Comments:	1.4	Do	- 1 10 -					-			
	* *	+1	E-CONSTRUCTION	(1	MSPI	ECT	ion fou	ND ALL TRE	EVIOU	cs	
			e.								
		VI	OLATIONS CORPE	CT	ED.		TACILITY	IS APPROVE	TO	0	
		4	- 1 0				(
		OP	EN & CAN ONL	4	VE	JD	LIMITED	TOOD PRE	PIT	EH	5
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