FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of 2

			Phone	(530)93	4-6102	FAX (530)	934-6103					
Name of Facility/ DBA:								Inspection Date:				
HAMILTON SHELL & DUBLE				ty.				6/1/16				
Address:								Reinspection Date (on or after):				
(601 6 ST. HAMILTON CI				M. CA			(Reinspections are subject to fees)				
Owner/Permitee:						o.:		Inspection Time: Permit Exp. Date:				
1	PITHVIPAL COIL							4:00				
Certi	Certified Food Handler: MGR.					77		Certificate Expiration Date:				
	PRITHV	PAL	GIL					(Certificate expires five years after it is issued)				
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 complia	nce N	I/A = Not Applicable $N/O = Not Obs$	erved	Maj = !	Major violati	ion Out = Item	as not in compliance COS = Correcte	d On Site	e		
		(Critical Risk Factors for Disease	Maj	Out	COS			Out	COS		
In In			nonstration of knowledge nmunicable disease restrictions	-				e present and performs duties iness and hair restraints	_			
In	N/O		charge of eyes, nose, mouth									
In	N/O	8 7 7					26. Approved thawing methods used 27. Food separated and protected					
In	N/O		ds clean & properly washed, glove use		X		8. Washing fruits					
In	N/A N/O		dwashing facilities available per hot and cold food holding temps		X			es properly identified, stored and used 1. Self service, 32. Labeled		-		
	N/A		e as a public health control, records			_	3. Nonfood contact					
In	N/A (N/O)		er cooling methods					acilities maintained, test strips				
In In	N/A N/O		per cooking time and temps eating temperature for hot holding	671-52-3				nsils, approved, clean good repair	X			
In	N/A N/O		urned and reservice of food				36. Equipment, utensils and linens, storage and use 37. Vending Machines		/~			
In	13. Food safe and unadulterated				38	38. Adequate ventilation and lighting						
In								provided and accurate				
In In	N/A N/O		d from approved source Il stock tags, 17. Gulf Oyster regs					eroperly used and stored er backflow prevention				
In	N/A N/O		pliance with HACCP plan	CIVE S				ly disposed; facilities maintained				
	n N/O 19. Advisory for raw/undercooked food			Market				supplied, properly constructed, clean				
In (N/A 20. Health care/ School prohibited food				44	44. Premises clean, vermin proof; personal items separate						
		21 Hot	& cold water Temp: 100 CF				Floore walle an					
(In			& cold water. Temp:°F tewater properly disposed			45		d ceilings maintained and clean				
(n) (n)	1100	22. Was	& cold water. Temp:°F tewater properly disposed odents, insects, birds, animals			45 46 47	6. No unapproved 7. Signs posted; Pe	d ceilings maintained and clean living or sleeping quarters ermit & inspection report available				
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Continuation Sheet

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Name of Facility/ DBA:	Inspection Date:								
Address:	6/1/16								
Owner/Permitee:									
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code									
Comments:									
Comments: VIOLATIONS (CONT.):									
35) CLEAN & SANITIZE THE FOLLOWING!									
DITHE CAPPUCLING MACHINE & NOZZLES, MALHINE WAS									
FILTHY									
2) THE SODA NOTTLES ON THE SODA!	MACHINE. NOZZEES								
WERE EXTREMELY MOLDY & GIRIMY.									
(36) DISCONTINUE STOPING CLEANING LITEN	ISILS IN THE MOP								
JANITORIAL SINK. OBSERVED COFFEE DISPER	ISER & STRAINER								
IN MOP SINK.									
48) A PLAN CHECK REVIEW IS REGULRED	FOR ICE CREAM								
EQUIPMENT & PIZZA OPERATION. APPL									
& CUBMIT PAPERWORK									
SUBMIT FILEST-WORD									
A IOIX									
Received By: REHS: A REHS:	w Taryo								