

**FOOD 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: <b>SAN FOOD MARKET</b>		Inspection Date: <b>6/10/14</b>	
Address: <b>517 S. TEHAMA ST.</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>WILLARD WOOD</b>	Phone No.:	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: <b>CYNTHIA HOLDER</b>		Certificate Expiration Date: <b>7/19/16</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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: °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 FOR APPLIANCE FINAL					
°F	Food	Location	°F	Food	Location

Comments:

**\*\* NEW ICE CREAM FREEZER + DIPPER WELL IS APPROVED BY G.C.E.H. AND CAN BE USED.**

Received By: Megan Freeman REHS: Andrew A. Peto