FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

								vs, CA 95988 (30) 934-6103	Pa	age 1 of		_	
Name of Facility/DBA: Inspection Date: 6/12/15										5		- April 100 miles	
Address: Reinspection Date (on or after):													
4	24	Col	usa	St. Orland	A	A 95963			(Reinspections are subject to fees) ectron				
Own	Owner/Permitee:						o.:		Inspection Time:	Permit Ex	p. Date:		
Ch	M3	tin	Le C	amacho		869	5-	5033	11:45 RM				
1	fied Food	/	er:						Certificate Expiration Date:				
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:													
				"FAIL FOOD CODE ("CalCode), Beginning w						nary)		*	
пррис										500			
	In = In	complia		I/A = Not Applicable N/O = Not Ob Critical Risk Factors for Disease	served Maj	1	Major vio	olation Out = Items	not in compliance COS =	= Corrected	On Site	COS	
In				nonstration of knowledge	Iviaj	Out	1003	24. Person in charge	present and performs duties		Out	003	
In				nmunicable disease restrictions					anliness and hair restraints				
In In		N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use						26. Approved thawi					
In		N/O	O 5. Hands clean & properly washed, glove use			N		28. Washing fruits a	nd vegetables				
In	6. Handwashing facilities available N/A N/O 7. Proper hot and cold food holding temps							s properly identified, stored an	nd used				
In In	N/A N/A	N/O		e as a public health control, records				33. Nonfood contact	. Self service, 32. Labeled surfaces clean				
In	N/A	N/O	9. Prop	per cooling methods				34. Warewashing fa	cilities maintained, test strips				
In	N/A N/A	N/O N/O	10. Proper cooking time and temps						sils, approved, clean good rep				
In In	N/A	N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food					37. Vending Machin	sils and linens, storage and us es				
In			13. Food safe and unadulterated					38. Adequate ventila	tion and lighting				
In In	N/A	N/O	14. Food contact surfaces clean and sanitized 15. Food from approved source					39. Thermometers p	rovided and accurate operly used and stored				
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						er backflow prevention				
In	N/A	A N/O 18. Compliance with HACCP plan						42. Garbage properly	erly disposed; facilities maintained				
In In	N/A N/O 19. Advisory for raw/undercooked food N/A 20. Health care/ School prohibited food								upplied, properly constructed rermin proof; personal items s				
In	21. Hot & cold water. Temp: \\ \frac{1}{5} \circ F								ceilings maintained and clear				
In	22. Wastewater properly disposed					9			ed living or sleeping quarters				
In	23. No rodents, insects, birds, animals								. Signs posted; Permit & inspection report available . Plan Review Required				
10. I am Action Required													
No PHF []													
°F	Food			Location	1	°F Food		Food	Location				
22	28 Rice			Cooling overing	W								
7 0	00000			in Presi Coole	7		-						
		400	2000000	<u> </u>									
		-											
Comments:													
^	,				-			^ /			1700		
Recheck found all violations corrected except:													
Hot water (measured 115°F)													
- Dust an cons													
L	abe	15.											
								15 of 10 min 250 o		***			
Rece	ived I	Received By: Christine Camagho REHS: John W- Will's											