FOOD FACILITY INSPECTION REPORT

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Address: Address: Reinspection Date (on or after): Compart Reinspection Date (on or after): Compart Reinspections are subject, to fees) Compart Permit Permit Permit Exp. Date Compart Permit Permit Permit Permit Permit Exp. Date Permit Permit			
Owner/Permitee: Phone No.: 865 - Inspection Time: Permit Exp. Da			
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Glenn County of Other of Education 1136 11:20 am,			
Certified Food Handler: Certificate Expiration Date:	1/2		
(Certificate expires five years after it is issued)	2/21		
Service:			
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 compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On S	ite		
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 27. Food separated and protected			
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	1		
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			
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FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

Page 1	of	

						vs, CA 95988 30) 934-6103	Page I o	t	
Name of Facility/ DI	BA:	1 / \	(330)33	1 0102	1701(3	30) 731 0103	Inspection Date:		
Orland Seria Whotestran Site							6/16/17		
Address:				01	1 -	~~	Reinspection Date (on or after):		
19 E. W	alk	esst, Osland				963	(Reinspections are subject to fees)		
Owner/Permitee:				Phone No.:				Inspection Time: Permit Exp. Date:	
Blenn Co	unt	WOTHER AT Educa	atron				110 = 00 pm		
Certified Food Hand	er:	-					Certificate Expiration Date:		
Service: Sko	utine Insp	ection		ПС		/D	(Certificate expires five years after it is is	sued)	
		TAIL FOOD CODE ("CalCode), Beginning wi					Other: (See reverse side of sheet for summary)		
In = In complia	7	N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Maj = 1	Major vic	olation Out = Item	s not in compliance COS = Correct		COS
In	1. Dei	nonstration of knowledge	Iviaj	Out	103	24. Person in charge	e present and performs duties	Out	COS
In		nmunicable disease restrictions				25. Personal cleanli	iness and hair restraints		
In N/O N/O		charge of eyes, nose, mouth ing, tasting, drinking, tobacco use		-		26. Approved thaw 27. Food separated		-	
In N/O		ids clean & properly washed, glove use		-	_	28. Washing fruits a			1
In	6. Har	dwashing facilities available					es properly identified, stored and used		
In N/A N/O	-	per hot and cold food holding temps				30. Food storage, 3	1. Self service, 32. Labeled		
In N/A N/O		e as a public health control, records per cooling methods	×			33. Nonfood contact	t surfaces clean		-
In N/A N/O		per cooking time and temps					nsils, approved, clean good repair		
In N/A N/O		neating temperature for hot holding				36. Equipment, uter	sils and linens, storage and use		
In N/A N/O		urned and reservice of food od safe and unadulterated				 Vending Machin Adequate ventila 		-	
In N/A N/O		d contact surfaces clean and sanitized					provided and accurate	-	
In		d from approved source				40. Wiping cloths pr	roperly used and stored		
In N/A N/O		ll stock tags, 17. Gulf Oyster regs					er backflow prevention		
In N/A N/O		npliance with HACCP plan visory for raw/undercooked food				42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean			
In N/A							4. Premises clean, vermin proof; personal items separate		
In		& cold water. Temp: °F				45. Floors, walls and	d ceilings maintained and clean		
In In		22. Wastewater properly disposed 23. No rodents, insects, birds, animals					o unapproved living or sleeping quarters gns posted; Permit & inspection report available		
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No PHF []							2.113		
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75 (Robon) USING THE									
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Either) at/bel a Rubiro) writt	10le ow Henge	d potentially 41°F - or ealth control	me	PH	South	per H ung 3) c tal time	SC & 114000 Hhow serve/di efunmarked.	as with	1