FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone	(330) 93	4-6102	FAX (3.	30) 934-6103					
Name	of Facility/ DB	A:						Inspection Date:				
1	15an	MONT	INN & WITE	5				8/6/14				
Addre	Address:							Reinspection Date (on or after):				
	199 111 /							NEXT INSPECTION (Reinspections are subject to fees)				
	MUMBOLDT AVE,					US,	CA					
Owner/Permitee: Phone N).:		Inspection Time: Permit E	xp. Date:	:		
KUMAR HOTEL (N. PAWAN KUHAR) 9:30												
Certified Food Handler:							-	Certificate Expiration Date:				
								(Certificate expires five years after it is iss				
ROHIT KHOSLA									ued)			
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 complia	nce N	/A = Not Applicable $N/O = Not Obset$	anyad	Mai - I	Major vio	lation Out - Iter	ns not in compliance COS = Correcte	d On Site	0		
	III – III compila	T	ritical Risk Factors for Disease	Maj	Out	COS	Mation Out – iter	ns not in compnance COS – Correcte	Out	COS		
In			onstration of knowledge	iviaj	Out	003	24 Person in char	ge present and performs duties	Out	003		
In			municable disease restrictions					liness and hair restraints		-		
In	(N/O)		harge of eyes, nose, mouth				26. Approved that					
In	N/O		ng, tasting, drinking, tobacco use				27. Food separated					
In	(N/O)	5. Hand	Is clean & properly washed, glove use				28. Washing fruits					
In			lwashing facilities available		×			es properly identified, stored and used				
In	N/A N/O		er hot and cold food holding temps		×			31. Self service, 32. Labeled				
	N/A	8. Time	as a public health control, records				33. Nonfood conta	ct surfaces clean				
In (N/A N/O	-	er cooling methods				34. Warewashing	facilities maintained, test strips				
	N/A N/O		er cooking time and temps				35. Equipment, uto	ensils, approved, clean good repair	×	2		
_	N/A N/O		eating temperature for hot holding	MESS				ensils and linens, storage and use				
In	N/A N/O		rned and reservice of food				37. Vending Mach					
In			I safe and unadulterated	1000			38. Adequate vent					
In	N/A (N/O		l contact surfaces clean and sanitized					provided and accurate	X			
In			I from approved source					properly used and stored				
	N/A N/O		stock tags, 17. Gulf Oyster regs					per backflow prevention	X			
	N/A N/O		pliance with HACCP plan					rly disposed; facilities maintained				
-	N/A N/O		isory for raw/undercooked food					supplied, properly constructed, clean				
	N/A		th care/ School prohibited food		5.0			vermin proof; personal items separate				
In			& cold water. Temp:°F		×			nd ceilings maintained and clean	X			
In		22. Was	tewater properly disposed				46. No unapproved	living or sleeping quarters	X			
		22. Was	The state of the s				46. No unapproved 47. Signs posted; P	living or sleeping quarters ermit & inspection report available	*			
In		22. Was	tewater properly disposed				46. No unapproved	living or sleeping quarters ermit & inspection report available	*			
In In	HE []	22. Was	tewater properly disposed				46. No unapproved 47. Signs posted; P	living or sleeping quarters ermit & inspection report available	*			
In In No Pl	L J	22. Was 23. No re	tewater properly disposed odents, insects, birds, animals				46. No unapproved 47. Signs posted; P 48. Plan Review R	living or sleeping quarters ermit & inspection report available equired	*			
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No Pl	Food CREAU CHEESE	22. Was 23. No r	Location SHALL HAIER FRIE				46. No unapproved 47. Signs posted; P 48. Plan Review R	living or sleeping quarters ermit & inspection report available equired	*			
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No Pi °F 43 41	Food CREAL CHEESE MICK MIC	22. Was 23. No r	Location SHALL HAIER FRIE LARGE ARCTIC AIR FRIDGE WATER (7100°F)	- B	°F		46. No unapproved 47. Signs posted; P 48. Plan Review R Food	living or sleeping quarters fermit & inspection report available equired Location PLED AT ALL TI	MES			
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Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page Z of Z

Name of Facility/ DBA:	Inspection Date:
Address: DAYMENT INN & DUITES)
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Sa	nfety Code
Comments:	
VIOLATIONS (CONT.):	
21 PROVIDE HOT WATER OF ATLEAST 120	
OF THE 3-COMP SINK, WATER MEASURE	ED 1/1° AFTER 2 HIN.
35 ALL NON-COMMERCIAL EQUIPMENT SHALL	- BE REPLACED WITH
COMMERCIAL GRADE, N.S.F. APPROVED & C	OUNTY PLAN CHECK APPRO
APPLIANCES, WHEN IT FALLS INTO DIS-RE	EPAIR OR NO LONGER HOLD T
39 PROVIDE VISABLE THERMOHETERS IN	BOTH REFRIGERTORS
40 REPAIR LEAKY FIXTURE AT THE 3-C	OMP. SINK.
45 REPAIR THE SMALL HOLE IN THE CE	
PREP, ROOM.	
Δ	
Received By: REHS: A REHS:	100 = (1) A