FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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						ws, CA 95988 (30) 934-6103	Page 1 of		
Name of Facility/ DE	3A: •	1 1010	(330) 73	71 0102	1711(3	30) 731 0103	Inspection Date:		
	Emi	la Donuts					9/14/15		
Address:			1	01	1 -	-0.00	Reinspection Date (on or after):	/ (
Owner/Permitee:	Na	RES ST, OMan	1,	CA	45	963	(Reinspections are subject to fees)	ron	
Owner/Permittee: Phone					e No.: Inspection Time: Permit Exp. Date:			:	
Certified Food Handl	M or:			063	5-6	+ >24	11:20am		
V all 1 004							Certificate Expiration Date: (Certificate expires five years after it is issued)		
Service: Rou	itine Inst	pection Reinspection Com	nplaint	□ Cc	onstruction	on/Pre-opening	Other:	sued)	
		TAIL FOOD CODE ("CalCode), Beginning with				1 0			
In = In complia	ince 1	N/A = Not Applicable $N/O = Not Obs$	erved	Mai = 1	Major vio	olation Out = Item	s not in compliance COS = Correcte	d On Sit	·e
		Critical Risk Factors for Disease	Maj	Out	COS			Out	COS
In In		monstration of knowledge mmunicable disease restrictions		-	-		e present and performs duties ness and hair restraints		
In N/O		scharge of eyes, nose, mouth			-	26. Approved thawi			
In N/O	4. Eat	ing, tasting, drinking, tobacco use				27. Food separated	and protected		
In N/O		nds clean & properly washed, glove use			1	28. Washing fruits a			
In N/A N/O		ndwashing facilities available per hot and cold food holding temps					s properly identified, stored and used . Self service, 32. Labeled	1	
In N/A		ne as a public health control, records			-	33. Nonfood contact		X	-
In N/A N/O		per cooling methods					cilities maintained, test strips		
In N/A N/O		10. Proper cooking time and temps					sils, approved, clean good repair		
In N/A N/O		heating temperature for hot holding turned and reservice of food			-		sils and linens, storage and use		
In N/A N/O		od safe and unadulterated				37. Vending Machir 38. Adequate ventila			_
In N/A N/O		14. Food contact surfaces clean and sanitized					rovided and accurate		
In N/O		od from approved source					operly used and stored		
In N/A N/O					\vdash		r backflow prevention		
In N/A N/O							y disposed; facilities maintained upplied, properly constructed, clean		
In N/A	20. Health care/ School prohibited food						vermin proof; personal items separate		
In	21. Hot & cold water. Temp: 121 °F						ceilings maintained and clean		
In In	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						No unapproved living or sleeping quarters		
25. No fodents, filsects, blids, alimitats						47. Signs posted; Permit & inspection report available 48. Plan Review Required			
						SC 112 3			
No PHF [] °F Food		Y and in		Lor		E I	T		
		Location		°F		Food	Location		
HO Bolona	na	1-DON Cooler	-						
40 Milk		2-Down Bevera	6				10.00		
40 FUIR		Cooles	7		1				
								100	
							118 12		
Comments:	1/4	following:							
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