FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone (:	530) 934	-6102 F	AX (530) 934-6103	i ugo i	01	
Name	of Facility/ DB/	۱: ســــــــــــــــــــــــــــــــــــ					Inspection Date:		-
	11	L 1	RAVA: (= ITTER				9/30/13		
Addres	S:		The Carlet				Reinspection Date (on or after):		
	1401	r∖	199WIWILLOWS		7		Remspection Date (on or after):	1061	
	1791	4000	1 / WILLOWS	- (A		(Reinspections are subject to fees)	-(100	
Owner	Permitee:	•	/	' Ph	one No.:		Inspection Time: Pern	nit Exp. Date:	:
				i			9:00		
Certific	ed Food Handle	r·	k			***************************************			
				~			Certificate Expiration Date:		
C ·	NOUE			ieny			(Certificate expires five years after it	is issued)	
Service		ine Inspec		***************************************		struction/Pre-opening	☐ Other:		
Applica	ble Law CALIFOI	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	section 1	13700, Ca	lifornia Health and Safety Co	ode (See reverse side of sheet for summary)		
1	n = In compliar	ice N/	A = Not Applicable $N/O = Not Obse$	rued	Mai - M	ajor violation Out = I	to	. 10 0:	
·	iii iii compilar		ritical Risk Factors for Disease	Maj	Out	COS COS	tems not in compliance $COS = Cor$	rected On Sit	COS
In			onstration of knowledge	- 1,411	×		arge present and performs duties	Out	COS
In')			nunicable disease restrictions				anliness and hair restraints		
In	(N/O	3. Disch	narge of eyes, nose, mouth				nawing methods used		
	N/Q	4. Eatin	g, tasting, drinking, tobacco use				ted and protected		
In			s clean & properly washed, glove use				its and vegetables		
			washing facilities available				ances properly identified, stored and us	ed	
	N/A N/O		er hot and cold food holding temps				e, 31. Self service, 32. Labeled		
	M/A)		as a public health control, records				ntact surfaces clean		
	N/A N/O		er cooling methods				ng facilities maintained, test strips		
	N/A N/O"		er cooking time and temps				utensils, approved, clean good repair	X	
	N/A N/O		eating temperature for hot holding		-		utensils and linens, storage and use	X	
In In	N/A (N/O)		rned and reservice of food			37. Vending Ma			-
A CONTRACTOR OF THE PARTY OF TH	N/A N/O		safe and unadulterated	10 X8 G (2)			entilation and lighting		-
(III)	N/A N/O		contact surfaces clean and sanitized from approved source				ers provided and accurate		
	N/A) N/O		I stock tags, 17. Gulf Oyster regs				hs properly used and stored		
	N/A N/O		pliance with HACCP plan				roper backflow prevention perly disposed; facilities maintained		-
	N/A N/O		isory for raw/undercooked food	en en e			ties supplied, properly constructed, clea	n	
1,3	N/A		th care/ School prohibited food	55.5			ean, vermin proof; personal items separ		1
In			& cold water. Temp: \\ \bar{76}^+ \circ \text{F}				s and ceilings maintained and clean	* ×	
(ln)			tewater properly disposed				ved living or sleeping quarters		-
In			odents, insects, birds, animals				l; Permit & inspection report available		
						48. Plan Review			
	,								
No P	HF []								
ok.	Food		Location		°F	Food	Location		
					★	2004			
41	RAW		WALK-IN FLIDGE						
'	CHICK	E. N	· parameter and the second						
977	BEEF		SMALL CAPPIER						
39	BURRIT	22	FRIDGE						
	CHICKE		HOT HOLDING						
168	STRIP								
	211-11		73.34						
			v						
	ments:		· .						
V	NO CRI	TICH	+ VIOLATIONS						
	А								
	CORRE	et :	THE FOLLOWING:						
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MA	NAGER	A	FOOD SAFETY L	1A N	405	A CERT	15 GOOD Fro	ONIL	A
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Q.	NGLE "	Est	LITY, NEED TO	1.	4 U =	ANT FOR	2 MALLIAMS EXP	7255S	A
و دست	Win - C	1 1	1	· ++1	1 4 12	UNE 1	- WILLIAMS ZA	1	1
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33	Can	~	SANITIZE UN	ンセル	-1 12	TIHT of Akar	(ND (HE) DIMES	17 OV	TIT
Name of the last o		X/\\\\	τ_{α}			/\	A I		
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Rece	eived By:	· 1 1						6 7 6	

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility DBA:	Inspection Pate:
Address:	113
Owner/Permitee:	
Hat L	
Community	
Comments: CORRECT THE FOLLOWING CONT.)	•
35) CAPPULINO MARCHINE.	
36 SECUPE ALL PRESSURIZED CANISTERS -	TO AN IMMOBIL SUPPRIOR
TIE. CHAINED BUNGERD TO WALL	
BO ALL LIGHTING IN FOOD PREP AREAS I	MUST HAVE LIGHT
SHIELDS OR SHATTER PROOF BULBS. LIGH	11 (OVER DALLITS)
WAS MISSING IN BACK PREP AREA.	
15) SEAL ALL F.R.P. BACK PANELS TO TO	HE WALL IN THE
FOOD FREP AREAS	
Received By: REHS: REHS:	EN A ETZO