## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

			247 No Phone	orth Vill (530) 93	a Avenu 84-6102	ie, Willov	vs, CA 95988 530) 934-6103	Page	1 of(	
Nam	e of Facility/ PE	BA:	Thore	(330) 73	74-0102	TAX (S	750) 954-0105	Inspection/Date;		
	14	210	Ay NN EXPRES	_				9/2/14		
Addı	ress:		AT (ND XFILES	5				Reinspection Date (on or after)		
	545 N	1 1	Just A	11	1			1	ECTIO	100
Own	er/Permitee:	9. [	TUMBOUT FIVE,	VV	1400	WS!	CA	(Reinspections are subject to fees)		
Own	eizzeinnee.	6	1/ \		Phone N				mit Exp. Dat	te:
	TAWAN	1/K	ELER KYMAR)	۲	116-	203	-1562	8:00		
Certi	fied Food Handl	T						Certificate Expiration Date:		* -
1	AMARA		+ CHAUTHAN					(Certificate expires five years after	it is issued)	
Servi		itine Insp						Other:		
Applie	cable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wit	h section	113700.	California	Health and Safety Cod	e (See reverse side of sheet for summary	)	
	In = In complia	ince N	N/A = Not Applicable $N/O = Not Obseton$	erved	Mai =	Major vi	olation Out = Iter	ms not in compliance $COS = Co$	rrected On Si	ite
		1	Critical Risk Factors for Disease	Maj	Out	COS	T out her	ins not in compilance Cos Co	Out	COS
(In)		_	nonstration of knowledge					ge present and performs duties		
In	(VI)		mmunicable disease restrictions			-		lliness and hair restraints		
In (In)	N/O		charge of eyes, nose, mouth ing, tasting, drinking, tobacco use			+		wing methods used		
(III)	N/O					+	27. Food separated 28. Washing fruits			-
In	6. Handwashing facilities available		40 mm		1		ces properly identified, stored and u	sed	+	
THE COLUMN TO TH			per hot and cold food holding temps					31. Self service, 32. Labeled		1
In	N/A		e as a public health control, records	101-24-10			33. Nonfood conta	act surfaces clean		
In (fh)	N/A N/O		per cooling methods			-		facilities maintained, test strips		
In	N/A N/O 10. Proper cooking time and temps N/A N/O 11. Reheating temperature for hot holding			-	-		ensils, approved, clean good repair ensils and linens, storage and use	×	-	
In	N/A N/O 12. Returned and reservice of food				1	_	37. Vending Mach			-
(In)	13. Food safe and unadulterated			4.24				ilation and lighting		
(II)	N/A N/O		od contact surfaces clean and sanitized					provided and accurate	-201	AF
(În)				Berry Se	ļ			properly used and stored		
In In	N/O 16. Shell stock tags, 17. Gulf Oyster regs			88,883	_			per backflow prevention		
In	N/O 18. Compliance with HACCP plan N/O 19. Advisory for raw/undercooked food					-		rly disposed; facilities maintained supplied, properly constructed, clea	on.	
In	N/A		alth care/ School prohibited food					, vermin proof; personal items separ		+
In			& cold water. Temp: 120 °F					nd ceilings maintained and clean		1
(lp)	22. Wastewater properly disposed				5	46. No unapproved	l living or sleeping quarters			
In	23. No rodents, insects, birds, animals							7. Signs posted; Permit & inspection report available		
	***************************************	Section 1			L		48. Plan Review R	equired		
No P	HF [ ]									
°F	Food	VI	Logation		0.5		Food	T		
Г			Location		°F		Food	Location		
571	TURKE		REACH - IN HOT							
[36	SAUSAG		CABINET							
40	CREAM		SMALL FRIGOGLAS	5						
70	CHEE	SE	FRIDGE							
			-							
	ments:									
~	NO C	RITTI	CAL VIOLATION	5						
	0									
	CORR	ELT	THE FOLLOWIN	14:						
2	-	1 12			/	+				
35)	CLEA	NE	SANITIZE UN	Die	R/	ARE	T GUND	HE JUICE MA	cotin	E
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