## FOOD FACILITY INSPECTION REPORT

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			orth Villa	a Avenu	e, Willov	vs, CA 95988	Page 1 of		
Name of Facility/ DE	3A:	Phone	(530) 934	4-6102	FAX (5	30) 934-6103	Inspection Date:		
Delant Boul						9/8/17			
Address:	2000	2 /		_			Reinspection Date (on or after):		
507 Mor	ter	u St. Orland	CA	1 3	59	63	(Reinspections are subject to fees)		
Owner/Permitee: Phone No.:						Inspection Time: Permit E	xp. Date	::	
Andres	100	oce lanto	5	365	> - 2	+313	12:10 pm		
Certified Food Handl	er						Certificate Expiration Date:		
Service: Rou	itine Insp	and a Reinstein Go				/D : 5	(Certificate expires five years after it is iss	sued)	
		Dection Reinspection Com TAIL FOOD CODE ("CalCode), Beginning with					Other: (See reverse side of sheet for summary)		
In = In complia		N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease	Maj	Maj = 1	Major vic	olation Out = Item	ns not in compliance COS = Correcte	d On Site	COS
In	1. De	monstration of knowledge		-			ge present and performs duties	Out	
In N/O	100000000000000000000000000000000000000	Communicable disease restrictions     Discharge of eyes, nose, mouth		-	-	25. Personal cleanliness and hair restraints 26. Approved thawing methods used			-
In N/O	0 7 7					27. Food separated			-
In N/O	5. Hai	nds clean & properly washed, glove use				28. Washing fruits	its and vegetables		
In N/A N/O	6. Handwashing facilities available     N/O 7. Proper hot and cold food holding temps			-			substances properly identified, stored and used storage, 31. Self service, 32. Labeled		
In N/A		ne as a public health control, records				33. Nonfood contact		-	-
In N/A N/O	9. Pro	per cooling methods	MARKEN !			34. Warewashing fa	. Warewashing facilities maintained, test strips		
In N/A N/O	In N/A N/O 10. Proper cooking time and temps In N/A N/O 11. Reheating temperature for hot holding						35. Equipment, utensils, approved, clean good repair		
In N/A N/O 12. Returned and reservice of food							Equipment, utensils and linens, storage and use     Vending Machines		
In N/A N/O							Adequate ventilation and lighting		
In N/A N/O		od contact surfaces clean and sanitized od from approved source					provided and accurate		
In N/A N/O		ell stock tags, 17. Gulf Oyster regs				40. Wiping cloths properly used and stored 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 In N/A 20. Health care/ School prohibited food						let facilities supplied, properly constructed, clean mises clean, vermin proof; personal items separate			
In 21. Hot & cold water. Temp: 132 °F						valls and ceilings maintained and clean			
In 22. Wastewater properly disposed						No unapproved living or sleeping quarters			
In 23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available  48. Plan Review Required				
		-							
No PHF [ ]					_				
°F Food		Location		°F		Food	Location		
37 Hamber	585	Prep holes							
42 ches	0	Reforewater Fren	Fes						
			741 10						
						35.00			
Comments:							40 - 10 - 10 - 10 - 10 - 10 - 10 - 10 -		
			1						
No viol	ate	as observed	1						
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				24					
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Received By:	11	Chirao		D	EHS:	John	11 117.11		