

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>SR FIRST CHURCH OF GOD</u>		Inspection Date: <u>1/17/18</u>	
Address: <u>236 W. SYCAMORE ST., WILLIAMS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>SR FIRST CHURCH OF GOD</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>CHRISTINA SCOTT</u>		Certificate Expiration Date: <u>3/8/21</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</i> (See reverse side of sheet for summary)			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site		
Critical Risk Factors for Disease						Maj	Out	COS				
In									24. Person in charge present and performs duties			
In									25. Personal cleanliness and hair restraints			
In		N/O							26. Approved thawing methods used			
In		N/O							27. Food separated and protected			
In		N/O							28. Washing fruits and vegetables			
In									29. Toxic substances properly identified, stored and used			
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled			
In	N/A								33. Nonfood contact surfaces clean			
In	N/A	N/O							34. Warewashing facilities maintained, test strips			
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O							36. Equipment, utensils and linens, storage and use			
In	N/A	N/O							37. Vending Machines			
In									38. Adequate ventilation and lighting			
In	N/A	N/O							39. Thermometers provided and accurate			
In									40. Wiping cloths properly used and stored			
In	N/A	N/O							41. Plumbing, proper backflow prevention			
In	N/A	N/O							42. Garbage properly disposed; facilities maintained			
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean			
In	N/A								44. Premises clean, vermin proof; personal items separate			
In									45. Floors, walls and ceilings maintained and clean			
In							X		46. No unapproved living or sleeping quarters			
In									47. Signs posted; Permit & inspection report available			
In									48. Plan Review Required			

No PHF

°F	Food	Location	°F	Food	Location

Comments:

-NO CRITICAL VIOLATIONS

*FACILITY IS CLEAN & WELL MAINTAINED

CORRECT THE FOLLOWING:

(2) PROVIDE WARM WATER AT 100°F AT THE BATHROOM SINKS.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PERRY</u>
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