FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

2.1			Phone	(530)934		FAX (53	30) 934-6103		-2			
Name	of Facility/ DE	BA:						Inspection Date:				
1	Supe	12 9	8					1/4/18				
Addre		0- (^				Reinspection Date (on or after):				
457 N. HULBOLDT AVE. 1					Durans CA			NEXT INSPECTION (Reinspections are subject to fees)				
Owner/Permitee:						WS 1	CR	(Reinspections are subject to fees) Inspection Time: Permit E				
Owner	A crimice.	1)			The state of the s	xp. Date						
.+	TWIL	TAN	EL		13	34-5512 8:30						
Certificate Expiration Date:												
(Certificate expires five years after it is issued)												
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)												
Applica	able Law CALIFO	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	California I	Health and Safety Code (See reverse side of sheet for summary)				
	In = In complia	ince N	/A = Not Applicable $N/O = Not Obs$	erved	Mai = N	Major vio	lation Out = Items	not in compliance COS = Correcte	d On Site	e		
			Critical Risk Factors for Disease	Maj	Out	COS			Out	COS		
(In)			nonstration of knowledge				24. Person in charge	present and performs duties				
(In)	(NO)		municable disease restrictions					ess and hair restraints				
In In	(NO)		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use			+	 Approved thawir Food separated a 	<u></u>				
(In)	N/O		ds clean & properly washed, glove use	326.16		+ -	28. Washing fruits a		- 6			
În		6. Han	dwashing facilities available		X			properly identified, stored and used				
	N/A N/O		er hot and cold food holding temps	X	×		30. Food storage, 31	Self service, 32. Labeled				
	N/A N/O		e as a public health control, records er cooling methods	Elitosii Si			33. Nonfood contact					
	N/A N/O		per cooking time and temps	DESCRIPTION OF		1 1		cilities maintained, test strips	X			
	N/A N/O		eating temperature for hot holding					sils and linens, storage and use	×			
In	N/A (1/O)	12. Reti	arned and reservice of food				37. Vending Machine	es				
	2111		d safe and unadulterated	S. Pitchi.			38. Adequate ventila					
(In)	N/A N/O		d contact surfaces clean and sanitized d from approved source				39. Thermometers pr					
-	N/A N/O		1 stock tags, 17. Gulf Oyster regs					perly used and stored backflow prevention				
	N/A N/O		ppliance with HACCP plan	File				disposed; facilities maintained				
	N/O		isory for raw/undercooked food	BY AND S				applied, properly constructed, clean				
	N/A		th care/ School prohibited food					ermin proof; personal items separate				
In (in)			& cold water. Temp: 108 °F		×			ceilings maintained and clean				
	22. Wastewater properly disposed 23. No rodents, insects, birds, animals					46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available						
				1949261			48. Plan Review Required					
No PI	No PHF []											
°F		16	Location		°F	F Food		Location				
r	Food		REAM ON COUNTER									
-			ON COUNTER									
68	Food		ON COUNTER									
68	FOOD CREAM CHEES			5								
68	FOOD		ATOP STEAM TABL	E								
68	FOOD CREAM CHEES			E								
68	FOOD CREAM CHEES			E								
-	FOOD CREAM CHEES			E								
115	FOOD CREAM CHEES &GGS			E								
68 115	FOOD CREAM CHEES	E	ATTOP STEAM TABL									
68 115	FOOD CREAM CHEES &GGS	E			lon	75 \$	A					
68 115	Food CREAM CHEES 4445 ments:	4	ATTOP STEAM TABLE	AT	_		10713	A-17-11	0			
68 115	Food CREAM CHEES 4445 ments:	4	ATTOP STEAM TABL	AT	_		10713	AT BELOW 4	04			
LB IIS Comm	FOOD CREAM CHEES 2445 ments:	e *	ATTOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F	AT	HRD	ous	FOOD	1	04			
Common Por	FOOD CREAM CHEES 2445 ments:	* tu	ATTOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F	AZ	HRD TI	YES	FOOD MEAS	MRED CREAM				
Common Por	FOOD CREAM CHEES 2445 ments:	* tu	ATTOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F	AZ	HRD TI	YES	FOOD MEAS	MRED CREAM				
Common Por	FOOD CREAM CHEES 2445 ments:	* tu	ATTOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F	AZ	HRD TI	YES	FOOD MEAS	1				
Common CH	Food CREAM CHEES 2445 ments:	E ** Ba	ATOP STEAM TABLE * CENTICAL VIOLE POTENTIALLY F - 135°F AT A - 68°F & SCRAF	AT IAZI	TIE D	MES EGG	FOOD MEAS	MRED CREAM				
Common CH	FOOD CREAM CHEES 2445 ments: AT/A AT/A APPROV	BOY X.	ATOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F - 135°F AT A - 68°F & SCRAF	AT IAZI	TIL	YES EGG PAU	FOOD MEAS 45 @ 15	WRED CREAM SE N OPERATOR D				
Commor CH	FOOD CREAM CHEES 2445 ments: AT/A AT/A APPROV	BOY X.	ATOP STEAM TABLE * CENTICAL VIOLE POTENTIALLY F - 135°F AT A - 68°F & SCRAF	AT IAZI	TIL	YES EGG PAU	FOOD MEAS 45 @ 15	WRED CREAM SE N OPERATOR D				
Common Co	FOOD CREAM CHEES 2445 ments: HOLD A AT /A PROVIDE	BOY AT	ATOP STEAM TABLE * CENTICAL VIOLE POTENTIALLY H = 135°F AT A - 68°F & SCRAH [2 CREAM CHE AND TOWERS	AT AT	TIP TIP THE	YES EGG PAU	MEAS SEIS & HAND WA	MRED CREAM SF N OPERATOR D WA b OF SUGS HEH SINK.) sp	SE		
Common Co	FOOD CREAM CHEES 2445 ments: HOLD A AT /A PROVIDE	BOY AT	ATOP STEAM TABLE * CRITICAL VIOLE POTENTIALLY F - 135°F AT A - 68°F & SCRAF	AT AT	TIP TIP THE	YES EGG PAU	MEAS SEIS & HAND WA	WRED CREAM SE N OPERATOR D) sp	SE		
Common Co	FOOD CREAM CHEES 2665 ments: HOW A AT/A PROVID PROVID	BOY AT	ATOP STEAM TABLE * CENTICAL VIOLE POTENTIALLY H = 135°F AT A - 68°F & SCRAH [2 CREAM CHE AND TOWERS	AT AT	TIN THE	YES SGG PAZ TIOU Z	MEAS SEIS & HAND WA	MRED CREAM SF N OPERATOR D WA b OF SUGS HEH SINK.) sp	SE		
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Continuation Sheet

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:	Inspection Date:
Address:	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: OTHER VIOLATIONS CONT	.)
21) SINK. WATER TEHT MEASURED 108	°F
35) THE NEW STORAGE PACK IN THE BAC	K POOM FOR
LITENSIL STORAGE IS TOO CLOSE TO THE	MOP SINK
RELOCATE PACK OF PROVIDE A WALL	
INBETWEEN SINK & RACK.	•
36) STORE ALL SELF SERVICE DISPOSABL	E LIENSILS
HANDLE SIDE UP & SATING SUFFACE I	
SA.	-
	1)
Received By: REHS: REHS:	1 Doys