FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							vs, CA 95988 (30) 934-6103	Page	1 of	
Name	e of Facility/ DB	A:		(000)30	. 0.02	1111(0	50,75.0.05	Inspection Date:		
	Los		MISMOS MEF					1/9/18		
Addre	ess:						.1	Reinspection Date (on or after)		
A	T SMP	14 1	LOT NEXT TO RAI	LROP	D.	TRA	TXS. CITA	(Reinspections are subject to fees))	
Address: AT EMPTY Lot NEXT TO RAIROAD TRACKS, City (Reinspections are subject to fees) Owner/Permitee: Phone No.: Reinspection Date (on or after): (Reinspections are subject to fees) Inspection Time: Permit Exp. I										ite:
JOSE MORALES 2:00										
Certif	fied Food Handle	er				95	111999 400	Certificate Expiration Date:		
MARIA CISNEROS (Certificate expires									it is issued)	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:										
Applic	able Law CALIFO	RNIA RET	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summary)	
	In = In complia	nce N	I/A = Not Applicable $N/O = Not Obs$	served	Mai = I	Major vio	olation Out = Items	s not in compliance COS = Co	rrected On S	Site
			Critical Risk Factors for Disease	Maj	Out	COS	L Jacob Gue Hem	o not in compilated 200 Co	Out	
In			nonstration of knowledge	洲海				present and performs duties		
In	(Na		nmunicable disease restrictions charge of eyes, nose, mouth				26. Approved thawi	ness and hair restraints		_
In	NO.		ng, tasting, drinking, tobacco use				27. Food separated a	. 9 .		
In	(N/O)	5. Han	ds clean & properly washed, glove use				28. Washing fruits a	and vegetables		
(In)			6. Handwashing facilities available					s properly identified, stored and u	sed	
In In	N/A N/O		per hot and cold food holding temps e as a public health control, records				30. Food storage, 31	. Self service, 32. Labeled		-
In	N/A N/O	Proper cooling methods						cilities maintained, test strips		
(Am)	N/A N/O		per cooking time and temps	A STATE OF				sils, approved, clean good repair	X	
In	N/A N/O	Reheating temperature for hot holding Returned and reservice of food			-		36. Equipment, uten 37. Vending Machin	sils and linens, storage and use		
(m)	INIA (NO	13. Food safe and unadulterated					38. Adequate ventila		~	
TO	N/A N/O	14. Foo	d contact surfaces clean and sanitized	Section 1			39. Thermometers p	rovided and accurate		
(In)	MA) N/O		d from approved source	FEE EN				operly used and stored		
_	N/A N/O		Il stock tags, 17. Gulf Oyster regs		-			r backflow prevention y disposed; facilities maintained		-
In	N/O		isory for raw/undercooked food					upplied, properly constructed, cle	an	
In	(N/A)		lth care/ School prohibited food	BELLEVAT			44. Premises clean, v	vermin proof; personal items sepa	rate	
			& cold water. Temp: 120'°F					ceilings maintained and clean	×	
/In		22. Wastewater properly disposed 23. No rodents, insects, birds, animals						unapproved living or sleeping quarters gns posted; Permit & inspection report available		+
						48. Plan Review Required				
No PHF []										
°F	°F Food		Location		°F	Food		Location		
1-1	1-1		Anna Catharana							
106	CARNE		ATOP STEAM TABL	2.						
					-	-				
					-					
Com	ments:		1. 76							
Com	ments.	REI	THE FOLLOW	INK	- A	ND	THENR	FOLLEST RE-IN	SPECT	TICK
1		1			1	1		2007 21 12 11		(100,
35)	CLEAN	1 \$	SANITIZE THE	2 1	NS	DE	OF TH	E MECHANIC	AL	
35 CLEAN & SANITIZE THE INSIDE OF THE MECHANICAL										
REFRIGERATION, ESPECIALLY AROUND THE SEALS.										
35) REPAIR LEFT MOST FAN SO THAT IT ORERATES.										
35) REPLACE WOOD PANIZLS ON THE ROOF WITH THE PROPER										
FIE	BER G	455	OR SCREEN 1	tes!	4.					
10)	IFOVID	7	A LIGHT CONFU	20	N-S	HAT	TEM PRE	FOT BULB FO	OR	
_ 0	VERTHE	3	LIGHTENS!	Į.						
Received By: By Mess REHS: THOREMS FOR										