

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: WILLOWS INTERMEDIATE SCHOOL		Inspection Date: 11/14/17
Address: 1145 W. CEDAR ST., WILLOWS, CA 95988		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>
Owner/Permittee: WILLOWS UNIFIED SCHOOL DIST	Phone No.:	Inspection Time: 11:30
Certified Food Handler: CRISTINA OCAMPO		Permit Exp. Date: 12/1/19 <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 CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (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	Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge				24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	N/O		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<input checked="" type="checkbox"/>	N/O		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<input checked="" type="checkbox"/>	N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>			6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>	12. Returned and reservice of food				37. Vending Machines		
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>			15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>			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
135	NACITO CHEESE	CHEESE DISPENSER			
147	PIZZA	HOT HOLDING CABINET			
44	CANTELOPE	DILIGENT PREP			
40	MILK	SELF SERVE MILK CONTAINER			

Comments:
 - NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION
 & FACILITY IS CLEAN & WELL MAINTAINED &

Received By: **Cristina Ocampo** REHS: **Andrew P. [Signature]**