FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							s, CA 95988 30) 934-6103	Page 1 of			
Name of Facility/ DBA:								Inspection Date:			
SIK CREEK SHOOL-								11/16/17			
Address:								Reinspection Date (on or after):			
300 San H-200 B-12 CV 10-11							TV CA	(Reinspections are subject to fees)			
Owne	r/Permitee:	MAN	HEDILIN TOA	P	hone No	042	BY CH	Inspection Time: Permit E:			
		0.0		'	none i ve	,		Market Processing Control of the Con	ip. Duie	· ·	
Stary CREEK SOINT USD Certified Food Handler:								(2:00			
	1		10					Certificate Expiration Date:			
	PONDA		Cotte	plaint Construction/Pre-opening			-/P	(Certificate expires five years after it is issued) Other:			
Servic		tine Inspe	ection Reinspection Com AIL FOOD CODE ("CalCode), Beginning with							- 0	
Applic	able Law CALIFO	KNIA KEI	ATE POOD CODE (Calcode), Beginning with	i section	113700, 0	atijornia	Healin and Sujery Code	(See reverse side of sheet for summary)			
	In = In complia	nce N	/A = Not Applicable $N/O = Not Obset$	rved	Maj = N	Major vic	olation Out = Item	s not in compliance COS = Correcte	d On Sit	e	
		-	Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In In			nonstration of knowledge nmunicable disease restrictions	THE STATE OF	-	-		e present and performs duties ness and hair restraints		-	
In	N/O		harge of eyes, nose, mouth				26. Approved thaw			_	
In	N/O		ng, tasting, drinking, tobacco use	No.			27. Food separated				
(In)	N/O		ds clean & properly washed, glove use	April 1			28. Washing fruits				
In	N/A N/O		dwashing facilities available					es properly identified, stored and used 1. Self service, 32. Labeled		-	
In N/A N/O		7. Proper hot and cold food holding temps 8. Time as a public health control, records				 	33. Nonfood contac			 	
In N/A N/O		9. Proper cooling methods						icilities maintained, test strips		-	
In N/A N/O		10. Proper cooking time and temps						nsils, approved, clean good repair			
In N/A N/O In N/A N/O		11. Reheating temperature for hot holding 12. Returned and reservice of food			-		36. Equipment, uter 37. Vending Machin	nsils and linens, storage and use			
In N/A N/O		13. Food safe and unadulterated			-		38. Adequate ventil		State		
In N/A N/O		14. Food contact surfaces clean and sanitized						provided and accurate			
(In)		15. Food from approved source						roperly used and stored			
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs						er backflow prevention			
In N/A N/O		18. Compliance with HACCP plan 19. Advisory for raw/undercooked food						y disposed; facilities maintained supplied, properly constructed, clean			
In	N/A	20. Health care/ School prohibited food						vermin proof; personal items separate			
7fn)		21. Hot & cold water. Temp: \70 °F					45. Floors, walls and	d ceilings maintained and clean			
(n)		22. Wastewater properly disposed						l living or sleeping quarters			
And the second		23. No rodents, insects, birds, animals					47. Signs posted; Pe	osted; Permit & inspection report available			
							46. I fall Review Res	dired			
No P	HF []										
°F	Food	Location			°F	Food		Location			
					+	1					
39	MILK		EVEREST FRIDG			l.					
	,		000-001 11-129	4	1	+					
40	CHEES	をを	2-DOOR EVERES	4	ŀ						
						1					
39 MILK		STUF STERVE									
01			REACT! IN		1						
Com	ments:										
Com	inches.										
	31. 3										
- 1	10 110	LAT	TONS ARSERVE	D	AT	TE	F TIME	OF THE INSPE	et	W.	
NO VIOLATIONS ORSIERVED AT THE TIME OF THE INSPECTION.											
* FACILITY IS CUEAN WELL MAINTAINED &											
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Rece	ived By:	16	Indr. Parin	11/	R	EHS:		IN ENO			