FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of

				(330)).	34-0102	IAA (S	30) 934-6103			
Name	of Facility/ DB	A:	S					Inspection Date:		
Address:								Reinspection Date (on or after):		
655 W. FRENCH ST., WILLOW						S (Reinspections are subject to fees)		TION		
					Phone No	hone No.:		Inspection Time: Permit Ex		
VILLOWS UNIFIED DEHOLDIST								10:30		
Certified Food Handler:						Certificate Expiration Date:				
Service: Routine Inspection Reinspection Complaint						(Certificate expires five years after it is issued Construction/Pre-opening Other:		ued)		
			AIL FOOD CODE ("CalCode), Beginning wit							-
	In = In complia		/A = Not Applicable N/O = Not Observitical Risk Factors for Disease	Maj	Maj = N	lajor vid	olation Out = Item	s not in compliance COS = Corrected		COS
In	30.0 31.0 310.		ionstration of knowledge	iviaj	Out	COS	24. Person in charge	e present and performs duties	Out	03
In)			municable disease restrictions				25. Personal cleanli	ness and hair restraints		
In (In	(N/O		harge of eyes, nose, mouth				26. Approved thaw	<u> </u>		
(In)	N/O 4. Eating, tasting, drinking, tobacco use N/O 5. Hands clean & properly washed, glove use		1				arated and protected fruits and vegetables		_	
(În)	Handwashing facilities available		16.6				tances properly identified, stored and used			
Th	N/A N/O 7. Proper hot and cold food holding							31. Self service, 32. Labeled		
In (In)			er cooling methods					tact surfaces clean		
	N/A N/O 9. Proper cooling methods N/A N/O 10. Proper cooking time and temps		MATERIAL PROPERTY.				g facilities maintained, test strips ttensils, approved, clean good repair			
In	N/A N/O 11. Reheating temperature for hot holding			12 (3)				Equipment, utensils and linens, storage and use		
In	N/A N/O 12. Returned and reservice of food			enterile.			37. Vending Machin	ending Machines		
(In)								equate ventilation and lighting		
(In								iping cloths properly used and stored		
In	N/O 16. Shell stock tags, 17. Gulf Oyster regs			126.78				r backflow prevention		
In	N/A N/O 18. Compliance with HACCP plan			Flage St				42. Garbage properly disposed; facilities maintained		
In In								3. Toilet facilities supplied, properly constructed, clean		
In					-			Premises clean, vermin proof; personal items separate Floors, walls and ceilings maintained and clean		
								6. No unapproved living or sleeping quarters		
In		22. Was	tewater properly disposed	138 ST			46. No unapproved l	iving or sleeping quarters		
În În			odents, insects, birds, animals		×		47. Signs posted; Pe	rmit & inspection report available		
În În					×			rmit & inspection report available		
In	HF []				×		47. Signs posted; Pe	rmit & inspection report available		
In In No P	HF []	23. No r			× oF		47. Signs posted; Pe	rmit & inspection report available		
No P	Food	23. No r	Location			200	47. Signs posted; Pe 48. Plan Review Red	rmit & inspection report available quired		
No P	Food Pizza	23. No r	Location Hot Howard EPLICABINET		°F		47. Signs posted; Pe 48. Plan Review Red	rmit & inspection report available quired		
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