FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of

			Phone (530) 93	4-6102 FAX	X (530) 934-6103			
Name	e of Facility/ DE	BA:	A				Inspection Date:		
(SATHERING MARKETPLACE							12/6/17		
Address: 216/218 W. Sycamore St., Willows, CA							Reinspection Date (on or after):		
216 MIS W. SUCAMORE ST. IN					111:00.	1 LLOWS, CA (Reinspections are subject to fees)		TON	
	er/Permitee:		SULKITO DE SI	- / V	Phone No :	131 (1)	Inspection Time: Permit E.	vn Date:	
						4:00			
Cartified Enod Handlar								10.1.100	
Certified Food Handler: Certificate Expiration Date:									
NA						(Certificate expires five years after it is issued)		ued)	
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)									
	In = In complia	ince N	/A = Not Applicable $N/O = Not Obse$	rved	Maj = Majo	r violation Out = Item	s not in compliance COS = Correcte	d On Site	
	m m compile	_	Critical Risk Factors for Disease	Mai		OS S	s not in compnance CO3 – Conecte	Out COS	
ln			nonstration of knowledge			24. Person in charge	e present and performs duties		
Tr			nmunicable disease restrictions	All the			ness and hair restraints		
In	N/O		harge of eyes, nose, mouth			26. Approved thawi			
In In_	N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use			27. Food separated			
In	CIVIO					hing fruits and vegetables c substances properly identified, stored and used			
In	9			a gains		30. Food storage, 31. Self service, 32. Labeled			
(In	N/A	8. Time	8. Time as a public health control, records			33. Nonfood contac	Nonfood contact surfaces clean		
In	N/A N/O	9. Proper cooling methods					Warewashing facilities maintained, test strips		
			Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
ln ln	N/A N/O		Reheating temperature for hot holding Returned and reservice of food				36. Equipment, utensils and linens, storage and use 37. Vending Machines		
			d safe and unadulterated				ventilation and lighting		
In							provided and accurate		
(In)			d from approved source			40. Wiping cloths pr	Wiping cloths properly used and stored		
_	N/A N/O		l stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In In	N/A N/O		npliance with HACCP plan isory for raw/undercooked food			42. Garbage properly disposed; facilities maintained			
In	N/A				43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate				
							s, walls and ceilings maintained and clean		
In		21. Hot	& cold water. Temp: 75 °F		X	45. Floors, walls and	ceilings maintained and clean		
In In			& cold water. Temp: 15 °F tewater properly disposed		*				
		22. Was			*	46. No unapproved I 47. Signs posted; Pe	iving or sleeping quarters rmit & inspection report available		
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