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:

ITAHAN COFFEE GUYS

Page 1 of

Inspection Date:

18

Addi	ess:	0.0	a to the					Reinspection Date (on or after):		
-	500	CAPE	MY AVE, HAMIL	TON	10	111	, CA	(Reinspections are subject to fees)		
Owne	er/Permitee:	-		I I	Phone No).:		1 '	rmit Exp. Date	e:
	JAMES		AKER				0	8:30		
Certif	fied Food Handle	er:	7	10				Certificate Expiration Date:		
	JAMES		SAKER					(Certificate expires five years after i	it is issued)	
Servi		tine Inspec		mplaint				Other:		
Applic	able Law CALIFO	RNIA RETA	IL FOOD CODE ("CalCode), Beginning w	ith section	113700, 0	California	Health and Safety Code	(See reverse side of sheet for summary))	
	In = In complia	nce N/	A = Not Applicable $N/O = Not Ob$	served	Mai = I	Major vi	olation Out = Item	s not in compliance COS = Co	orrected On Si	ite
6			ritical Risk Factors for Disease	Maj	Out	COS	I de non	s not in compilance cos co	Out	COS
(In)			onstration of knowledge					e present and performs duties		
(In)	AV/O		municable disease restrictions					iness and hair restraints		
In In-	N/O 3. Discharge of eyes, nose, mouth 4. Eating, tasting, drinking, tobacc							Approved thawing methods used Food separated and protected		
In	A		s clean & properly washed, glove use				28. Washing fruits and vegetables			
1n	NAVY.		washing facilities available					es properly identified, stored and us	sed	
(In)	N/A N/O		r hot and cold food holding temps					1. Self service, 32. Labeled		
	N/A)		as a public health control, records				33. Nonfood contac			
In	N/A N/O		r cooling methods					acilities maintained, test strips		
In In	N/A N/O		er cooking time and temps		-			nsils, approved, clean good repair	X	-
In N/A N/O			Reheating temperature for hot holding Returned and reservice of food					Equipment, utensils and linens, storage and use Vending Machines		
(In)		13. Food safe and unadulterated						dequate ventilation and lighting		
(In	N/A N/O	14. Food contact surfaces clean and sanitized					39. Thermometers p	Thermometers provided and accurate		
In NO		15. Food from approved source					1 0 1	Wiping cloths properly used and stored		
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs						Plumbing, proper backflow prevention		
In N/A N/O		18. Compliance with HACCP plan 19. Advisory for raw/undercooked food						Garbage properly disposed; facilities maintained		
In N/A		20. Health care/ School prohibited food						. Toilet facilities supplied, properly constructed, clean . Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: 20 °F						Floors, walls and ceilings maintained and clean		
(II)		22. Wastewater properly disposed						unapproved living or sleeping quarters		
[In]		23. No rodents, insects, birds, animals				346,655		igns posted; Permit & inspection report available		7.
							48. Plan Review Re	quired		
No P	HE []						48. Plan Review Re	quired		
No P			Location		oF					
No P	HF [] Food		Location		°F		Food	quired Location		
_	Food			AiR	°F					
°F			Location 2 - Down Arctic	AIR	°F					
°F	Food			AIR	°F					
°F	Food			AIR	°F					
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°F Ao	Food			AIR	°F					
°F Ac	Food MILK ments:		2-DOWN ARCTIC		°F					
°F Ac	Food MILK ments:				°F					
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