## FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							vs, CA 95988 30) 934-6103	Page 1 of		_
Name	A:		,	11			Inspection Date:			
Addre	land s	DEN	ios Mutertian	5,	Sitt			Reinspection Date (on or after):		
Addres	55. = 1.0	) all	1- 2+ AMAN	1	CA	19	5963	2/19/19		
Owner/Permitee:    Phone No.:   Inspection Time:   Permit Exp. Dat										
Ble	Blenn Lounty Olace of Education 865-1136 10:55a									
Certified Food Handler: Certificate Expiration Date:										
Service	Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:									
	ATTENDED TO THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWIND TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN	and the last of th	CAIL FOOD CODE ("CalCode), Beginning wi					THE RESERVE OF THE PERSON OF T		
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
ln In			nonstration of knowledge nmunicable disease restrictions					present and performs duties ness and hair restraints		
In	N/O	3. Disc	charge of eyes, nose, mouth				26. Approved thawi	thawing methods used		
	N/O N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use		-	-	27. Food separated a	rated and protected ruits and vegetables		
In	14/0	6. Handwashing facilities available						tances properly identified, stored and used		
	N/A N/O	7. Prop	per hot and cold food holding temps	May 1/54				. Self service, 32. Labeled		
-	N/A N/A N/O		e as a public health control, records per cooling methods				33. Nonfood contact	surfaces clean cilities maintained, test strips	-	
	N/A N/O		per cooking time and temps					sils, approved, clean good repair		
	N/A N/O		eating temperature for hot holding					sils and linens, storage and use	×	
In	N/A N/O		urned and reservice of food d safe and unadulterated				<ol> <li>Vending Machin</li> <li>Adequate ventila</li> </ol>		V	
	N/A N/O							s provided and accurate		
ln			d from approved source					operly used and stored		
	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs N/A N/O 18. Compliance with HACCP plan						proper backflow prevention operly disposed; facilities maintained			
	N/A N/O 19. Advisory for raw/undercooked food						upplied, properly constructed, clean			
	1 N/A 20. Health care/ School prohibited food			The second				vermin proof; personal items separate		
In	21. Hot & cold water. Temp: 22. Wastewater properly disposed		×				ceilings maintained and clean iving or sleeping quarters			
In	23. No rodents, insects, birds, animals		1				Permit & inspection report available			
48. Plan Review Required										
No PI	HF [ ]						***			
°F			Location		٥F		Food	Location		
27	27 Beef.		Right 2-DON,			1				
37	Znch		Lelt 2- Sous	oolin	7	-				
40	MILL		isoles							
Com	ments:	0 1-	/ 1							
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