

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: TOBACCO MAN		Inspection Date: 2/26/18	
Address: 235 W. WOOD ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: HARISH BANGER	Phone No.:	Inspection Time: 3:00	Permit Exp. Date: -
Certified Food Handler: N/A		Certificate Expiration Date: - <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> 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 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					
In										24. Person in charge present and performs duties	Out	COS
In										25. Personal cleanliness and hair restraints		
In	N/O									26. Approved thawing methods used		
In	N/O									27. Food separated and protected		
In	N/O									28. Washing fruits and vegetables		
In										29. Toxic substances properly identified, stored and used		
In	N/A	N/O								30. Food storage, 31. Self service, 32. Labeled		
In	N/A									33. Nonfood contact surfaces clean		
In	N/A	N/O								34. Warewashing facilities maintained, test strips		
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O								36. Equipment, utensils and linens, storage and use		
In	N/A	N/O								37. Vending Machines		
In										38. Adequate ventilation and lighting		
In	N/A	N/O								39. Thermometers provided and accurate		
In										40. Wiping cloths properly used and stored		
In	N/A	N/O								41. Plumbing, proper backflow prevention		
In	N/A	N/O								42. Garbage properly disposed; facilities maintained		
In	N/A	N/O								43. Toilet facilities supplied, properly constructed, clean		
In	N/A									44. Premises clean, vermin proof; personal items separate		
In	N/A									45. Floors, walls and ceilings maintained and clean		
In										46. No unapproved living or sleeping quarters		
In										47. Signs posted; Permit & inspection report available		
In										48. Plan Review Required		

No PHF

°F	Food	Location	°F	Food	Location

Comments:

-NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

Received By: **U.S. MAIL** REHS: **ANDREW PETERO**