

**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: <b>COUNTRY COAL CATERING</b>		Inspection Date: <b>3/21/19</b>	
Address: <b>556 E. SYCAMORE STREET, WILLOWS</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>VICKI NOLTA</b>	Phone No.:	Inspection Time: <b>3:00</b>	Permit Exp. Date:
Certified Food Handler: <b>VICKI NOLTA</b>		Certificate Expiration/Date: <b>3/1/24</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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	COS				Out	COS
In		1. Demonstration of knowledge					24. Person in charge present and performs duties					
In		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints					
In		3. Discharge of eyes, nose, mouth	N/O				26. Approved thawing methods used					
In		4. Eating, tasting, drinking, tobacco use	N/O				27. Food separated and protected					
In		5. Hands clean & properly washed, glove use	N/O				28. Washing fruits and vegetables					
In		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used					
In	N/A	7. Proper hot and cold food holding temps	N/O				30. Food storage, 31. Self service, 32. Labeled					
In	N/A	8. Time as a public health control, records	N/A				33. Nonfood contact surfaces clean					
In	N/A	9. Proper cooling methods	N/O				34. Warewashing facilities maintained, test strips					
In	N/A	10. Proper cooking time and temps	N/O				35. Equipment, utensils, approved, clean good repair					
In	N/A	11. Reheating temperature for hot holding	N/O				36. Equipment, utensils and linens, storage and use					
In	N/A	12. Returned and reservice of food	N/O				37. Vending Machines					
In		13. Food safe and unadulterated					38. Adequate ventilation and lighting					
In	N/A	14. Food contact surfaces clean and sanitized	N/O				39. Thermometers provided and accurate					
In		15. Food from approved source					40. Wiping cloths properly used and stored					
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs	N/O				41. Plumbing, proper backflow prevention					
In	N/A	18. Compliance with HACCP plan	N/O				42. Garbage properly disposed; facilities maintained					
In	N/A	19. Advisory for raw/undercooked food	N/O				43. Toilet facilities supplied, properly constructed, clean					
In	N/A	20. Health care/ School prohibited food	N/A				44. Premises clean, vermin proof, personal items separate					
In		21. Hot & cold water. Temp: <b>120</b> °F					45. Floors, walls and ceilings maintained and clean					
In		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters					
In		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available					
							48. Plan Review Required					

No PHF [ ]					
°F	Food	Location	°F	Food	Location
152	HAMBURGER	DILIGENT PREP			
39	RAW CHICKEN	2 - DOOR TRUE FRIDGE			

Comments:

**- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.**

**\*\* FACILITY IS CLEAN & WELL MAINTAINED**

Received By:  REHS: 