FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
247 North Villa Avenue Willows CA 95088

Page 1 of

							vs, CA 95988 30) 934-6103	, , , , ,		
Name	e of Facility/ DB							Inspection Date:		
	PAPA	. M	lurpty's					6/25/18		
Addr	ress:		(Reinspection Date (on or after):		
1070 WOOD ST., SUITE					C, WILLOWS			(Reinspections are subject to fees)		
	er/Permitee:		D ST., SUITE	()	Phone No.:			Inspection Time: Permit	Exp. Date	e:
K	PAJES	4 }	MAHINDROO					4:00		
Certified Food Handler: [AJESH MAHIND POO								Certificate Expiration Date:		
<u> </u>	I AJES	H 1	ection Reinspection Con				/B : E	(Certificate expires five years after it is issued)		
Service: 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		N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease		1	Major vio	olation Out = Item	s not in compliance $COS = Correct$		COS
In)		nonstration of knowledge	Maj	Out	COS	24. Person in charg	e present and performs duties	Out	COS
fin	0		nmunicable disease restrictions	g BLEV			25. Personal cleanl	iness and hair restraints		
In In_	N/O		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use				26. Approved thaw 27. Food separated		-	
In	N/O 5. Hands clean & properly washed, glove use					28. Washing fruits		+		
In	6. Handwashing facilities available		1 B-18(B)	X		29. Toxic substance	es properly identified, stored and used			
In								1. Self service, 32. Labeled	-	
In N/A N/O		9. Proper cooling methods					33. Nonfood contact	acilities maintained, test strips		
In	NA MOD		per cooking time and temps	0240388				nsils, approved, clean good repair	8	
In							nsils and linens, storage and use			
In N/A N/O		13. Food safe and unadulterated					37. Vending Machi	equate ventilation and lighting		
B	N/A N/O	14. Foo	d contact surfaces clean and sanitized					provided and accurate		
n N/O		15. Food from approved source						Wiping cloths properly used and stored		
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs 18. Compliance with HACCP plan					41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained			
In N/A N/O 19. Advisory for raw/underco		visory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean				
	N/A)		lth care/ School prohibited food				44. Premises clean,	vermin proof; personal items separate		
ln .		21. Hot & cold water. Temp: 20 °F 22. Wastewater properly disposed					45. Floors, walls and ceilings maintained and clean			
În		23. No rodents, insects, birds, animals					46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available			
				(30.8)			48. Plan Review Required			
No PHF []										
F	°F Food		Location		°F		Food	Location		
38	SAUSAGE ATO		ATOP PIZZA LA	NE						
40			ATOP EVEREST F	P.						
	CAKIE								11 17.	
39	Dougt		SELF-SERVE REACH-IN							
Comments:										
- NO CRITICAL VIOLATIONS										
44 FOOD FACILITY IS CLEAN & WELL MAINTAINED ##										
Corpect THE FOLLOWING:										
(HANDWASH SINK SHALL NOT BE BLOCKED AND SHALL										
BE AVAILABLE FOR USE AT ALL TIMES. NOBSERVED CART										
IN FRONT OF BACK HAND SINK.										
12	LIFEN	0	+ BACK HAND	> 5	-int					-
		1.)	•	Т		1			
Received By: REHS: REHS:										