FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of 2

N 00 00 10		Phone (:	530) 93	4-6102	FAX (5.	30) 934-6103	Inspection Date:			
Name of Facility/ DE	BA:	Inspection Date:								
OLD	99	723 18								
Address:		Reinspection Date (on or after):								
497 N. TEHAMA ST. WILLOWS							NEXT INSPECTION (Reinspections are subject to fees)			
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex	p. Date:		
ANOR KINER						2:00				
Certified Food Handler:							Certificate Expiration Date:			
NA							(Certificate expires five years after it is issued)			
Service: Proutine Inspection Reinspection Complaint Construction/Pre-opening 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 complia	nga N	/A = Not Applicable $N/O = Not Obse$	rved	Mai = N	Major vic	olation Out = Items	s not in compliance COS = Corrected	1 On Site		
III – III compila		Critical Risk Factors for Disease	Maj	Out	COS	Mation Out hem.	Out COS			
(In)	1. Den	onstration of knowledge				24. Person in charge present and performs duties				
In		municable disease restrictions				25. Personal cleanliness and hair restraints				
In N/O	3. Discharge of eyes, nose, mouth				-	26. Approved thawing methods used 27. Food separated and protected				
In N/O				1		28. Washing fruits and vegetables				
ln	6. Han	dwashing facilities available		X		29. Toxic substances properly identified, stored and used				
In N/A N/O	In N/A N/O 7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled				
In N/A N/O		er cooling methods				33. Nonfood contact surfaces clean 34. Warewashing facilities maintained, test strips				
In N/A N/O		per cooking time and temps				34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair				
In N/A N/O		eating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
In N/A N/O	n N/A N/O 12. Returned and reservice of food					37. Vending Machines				
In N/A N/O				-		38. Adequate ventilation and lighting 39. Thermometers provided and accurate				
In N/A N/O						40. Wiping cloths properly used and stored				
In N/A N/O						41. Plumbing, proper backflow prevention		×		
In N/A N/O	In N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained				
In N/A N/O		isory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate		X		
In NA		A cold water. Temp: \ 700 F		-		45. Floors, walls and ceilings maintained and clean				
1 22. Wastewater properly disposed						46. No unapproved living or sleeping quarters				
In		rodents, insects, birds, animals	THE THE			47. Signs posted; Permit & inspection report available				
						48. Plan Review Red	quired			
The prop & A										
No PHF [X] or Food Location or Food Location										
T FOOL		Location		F	+	1000	Docution			
					-					
						-				
					+					
Comments:	,									
Comments.	160	ATTOMIC:								
		1								
6) THE	FA	CLITY HANDWA	SH	-5	INK	SHALL	BE PROPERI	4		
	20									
SUPPLIE	1	AND NN-BLO	UK	FI	> A	ALL	TIMES, 1 tron	1.4		
SUPPLIED AND UN-BLOCKED AT ALL TIMES & FRONT										
HAND SINK LACKED PAPER TOWELS & HAD CARBAGE CAN										
BLOCKING IT.										
27 ALL FOOD (LIQUORTBEER STC.) MUST BE STORED										
IN WAY SO THAT IS SEPERATE FROM JANK & OTHER CASTOFF										
Descioud Desc	5	mare a		D	EHS:			7100		
Received By:		() Killing	3	111	LIIO.	H NDO	- 1 - 1 0 mm			

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA:

Page _____ of ______

Inspection Date:

OLD 99 LIQUER	7/23/18
Address:	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: VIDLATIONS (CONT.)	
27 OBSERVED BEER & BOOZE STORED	IN BACK ROOMS
WITH JUNK & OTHER PERSONAL ITEMS	
41) REPAIR LEAKY PLUMBING & SLOW DO	RAINING BATHROO
3(NK. 43) REPAIR REPLACE FIX BATTHROOM SIN	IV THAT IS EM
THAT THE HANDLES WORK & SINK IS	1
HOT WATER.	
AA) ALL PERSONAL FOOD SHALL BE S	TORED AWAY
FROM OR SEPTEMATE FROM ALL FOOD S	
PUBLIC OR OFFERED FOR SALE) - OBSERVE	ED OPEN TOPCICLY
1N CE CREAM CARF. 45) CLEAN SANITIZE WALK-IN FLOOR	TH-0- 15
	STREWN ON
THE FLOOR	
1 -	
Received By: REHS: REHS:	a) sayo
	V