FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

Page 1 of

Name of Facility/ DB	Α.	Phone (530) 9.	34-6102	FAX (5	30) 934-6103	Inspection Date:			
Name of Facility/ DBA:										- 1
CHEVRON EXTRA MILE #1702							4 4 15			
Address:							Reinspection Date (on or after):			
Owner/Permitee: Phone No.:							(Reinspections are subject to fees)	LION		
Owner/Permitee:).:			ermit Exp. D	ate:	
CHEVRON NC.				934-580Z			3:00			
Certified Food Handler:					91	-001	Certificate Expiration Date:			\dashv
							1/25/18			
Service: DRoutine Inspection Reinspection Complaint					netructio	on/Pre-opening	(Certificate expires five years after Other:	r it is issued)		\dashv
		AIL FOOD CODE ("CalCode), Beginning with						v)		\dashv
Applicable East Chest C	10117110577	THE TOOL COLL (Curcoucy, beginning with	1 section	7775700, 0	Jungonna	Treatm and sujery Code (see reverse side of sheet for summary	,,		
In = In compliance $N/A = Not Applicable$ $N/O = Not Obs$				Maj = I	Major vid	olation Out = Items	not in compliance $COS = C$	orrected On	Site	
	Critical Risk Factors for Disease		Maj	Out	COS			Ou	t C	OS
1. Demonstration of knowledge 2. Communicable disease restrictions					-	24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints				
	(N/O) 3. Discharge of eyes, nose, mouth				-	26. Approved thawing methods used			-	\dashv
In N/O						27. Food separated and protected			+	\neg
In N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables				
In	Handwashing facilities available					29. Toxic substances properly identified, stored and used				
In N/A N/O	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled				
In N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean				
In N/A N/O	Proper cooling methods Proper cooking time and temps				-	34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair			-	_
In N/A N/O	10. Proper cooking time and temps 11. Reheating temperature for hot holding						6. Equipment, utensils, approved, clean good repair			
In N/A N/O	12. Returned and reservice of food					37. Vending Machines				\neg
In	13. Food safe and unadulterated					38. Adequate ventilation and lighting				
In N/A N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate			
In	15. Food from approved source			-		40. Wiping cloths properly used and stored				
In N/A N/O In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			-	\rightarrow
In N/A N/O	18. Compliance with HACCP plan 19. Advisory for raw/undercooked food					42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean			-	-
In (N/A)						44. Premises clean, vermin proof; personal items separate			-	\neg
In	21. Hot & cold water. Temp: 7 °F					45. Floors, walls and ceilings maintained and clean				\neg
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				
				1		48. Plan Review Requ	uired			
N. DVID F I		10-010-3110-31-31								\neg
No PHF []				-						_
°F Food	l Location			°F	°F Food		Location	n		
1 o Hot	HOT DOG									
168 DOG		ROLER WARHER								
39 SALAD S		DISPLAY FRIDGE				=				
39 (UN-OPEN) REACH IN DISPL			Ay							
of the		TRIDGE	1							
									W	
Comments:										
	TICA	IL VIOLATIONS								
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G			1	-		The state of the s	1-60			\neg
43 PROVIE	36	PAPER TOWERS	AN	2/00	A	WORKIN	9 DISPENSE	-P-11	RID	2
THE ME	26	RESTEROM (09)	K))	122					
(AS) CUES	12	SANITIZE THE	2	EILI	NG	INSIDE	THE WALK-	IN A	Roi	NOW
							1		10	
THE COM	RES	SOR UNIT, IT	15	SA	Lit	TTLE DIR	TY DUSTY,			
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Received By:/	/	THUMEN CON		R	EHS:	HNDEE	W TITYO			