

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: SIERRA NEVADA CHEESE Co.		Inspection Date: 4/7/15	
Address: 6505 COUNTY ROAD 39, Willows, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: SIERRA NEVADA CHEESE Co.	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: - PACKAGED FOOD ONLY		Certificate Expiration Date: 5 <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	COS			Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge						24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
<input checked="" type="checkbox"/>			13. Food safe and unadulterated						38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>			15. Food from approved source						40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: 120 °F						45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>			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
	RAW MILK CHEDDAR	INSIDE TRIE FRIDGE			
39	RAW MILK CHEDDAR	INSIDE TRIE FRIDGE			
39	SHEEP MILK	" "			

Comments:
- NO VIOLATIONS OBSERVED

- PACKAGED FOOD FACILITY SHALL HAVE A HAND SINK OR BATHROOM W/ HAND SINK IN REASONABLE PROXIMITY TO RETAIL FOOD FRIDGE

Received By: **X Valin Zuel** REHS: **ANDREW PETYO**