FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of

N 05 W /D		Phone	(530) 93	34-6102	FAX (5	30) 934-6103				-
Name of Facility/ Di	Inspection Date:									
THE ITALIAN COFFEE GUYS							7/16/15			
Address: 580 CAPAY AVE, HAHILTON CITY, CA Owner/Permitee: Phone No.:							Reinspection Date (on or after):			
580 CAPAY AVE HAULTON COM CA							100			
Owner/Permitee: Phone No.						Cr	(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:			
The state of the s				Thomes to:			4:50	Tomic Exp. Bate.		
JAMES BAKER Certified Food Handler:										
							Certificate Expiration Date	: :		
JAHES					(Certificate expires five years after it is issued)					
Service: ☐ Ro	utine Inspe	ection Reinspection Com	nplaint	D Co	nstructio	on/Pre-opening	□ Other:			
Applicable Law CALIFO	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	th section	143700, C	California	Health and Safety Code (See reverse side of sheet for sum	mary)		
		/A N//A F 11 N/O N//OF			,	1.1 0.1	1: 000	<u> </u>	10 00	
In = In complia		/A = Not Applicable N/O = Not Obs	Maj	Out	Major vio	olation Out = Items	not in compliance COS	= Correcte	Out Out	COS
In	Demonstration of knowledge			Out	COS	24 Person in charge	present and performs duties		Out	COS
In	Communicable disease restrictions				1		eanliness and hair restraints			1
In N/Q	3. Discharge of eyes, nose, mouth						ed thawing methods used			
In N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated a	arated and protected			
In N/O	5. Hands clean & properly washed, glove use					28. Washing fruits a	nd vegetables			
In	6. Handwashing facilities available			×			es properly identified, stored and used			
In N/A N/O							31. Self service, 32. Labeled			
In N/A					-	33. Nonfood contact				
In N/A N/O	Proper cooling methods 10. Proper cooking time and temps						acilities maintained, test strips nsils, approved, clean good repair			
In N/A N/O				1			nsils and linens, storage and use			
In (N/A) N/O						37. Vending Machin	·			
lìn	13. Food safe and unadulterated					38. Adequate ventila				
In' N/A N/O	N/O 14. Food contact surfaces clean and sanitized						provided and accurate			
(n)	15. Food from approved source						properly used and stored			
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs						oper backflow prevention			
In N/A N/O	18. Compliance with HACCP plan						disposed; facilities maintain			
In N/A N/O	N/O 19. Advisory for raw/undercooked food 20. Health care/ School prohibited food						applied, properly constructed		×	
In 21. Hot & cold water. Temp: 93 °F				-			ermin proof; personal items ceilings maintained and clea			
In 21. Hot & cold water. Tellip. 22. Wastewater properly disposed				*			ving or sleeping quarters	111		
In							Permit & inspection report available			
20. 100 totaling, movels, ortal, minimis						48. Plan Review Req				
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21) HAINTAIN HET WATER OF AT LEAST 120 F AT THE 3- COMP SINK										
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