

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <u>4th St Cafe</u>		Inspection Date: <u>7/30/15</u>	
Address: <u>824 Fourth St, <del>1111</del> Oland, CA 95963</u>		Reinspection Date (on or after): - <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Julie Van Tol</u>	Phone No.: <u>988-9030</u>	Inspection Time: <u>10:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Julie Van Tol</u>		Certificate Expiration Date: <u>8/29/18</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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	
In		1. Demonstration of knowledge						24. Person in charge present and performs duties				
In		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints				
In	N/O	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used				
In	N/O	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected				
In	N/O	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables				
In		6. 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	9. Proper cooling methods						34. Warewashing facilities maintained, test strips			
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use			
In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines			
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	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention			
In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained			
In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean			
In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water. Temp:            °F						45. Floors, walls and ceilings maintained and clean				
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				
								48. Plan Review Required				

No PHF [ ]					
°F	Food	Location	°F	Food	Location

Comments:

Construction of back storage room is complete & approved for use.

Ventilation deviates from plans (which show no ventilation) & is approved on a performance basis.

Received By: <u>X Julie van Tol</u>	REHS: <u>John H. Wells</u>
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