FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

Page 1 of

			Phone	(530) 93	4-6102	FAX (5	30) 934-6103		_	_
Name	e of Facility/ DB	A:						Inspection Date:		
Address								7/4/15		
Addre								Reinspection Date (on or after):	T1 co.	,
	201 6). (ZEPEDA-RENTAR	ows	ows, CA			NEXT INSPECTION (Reinspections are subject to fees)		
Owne	er/Permitee:			F	Phone No.:			Inspection Time: Permit E	xp. Date:	:
1	PANCIS	0	ZEPEDA-RENTAR	IA	934	-7	760	4:00		
Certif	fied Food Handle	er:	1					Certificate Expiration Date:		
1	RANCIS	60	LEPEDA					(Certificate expires live years after it is issued)		
Servic		tine Inspe	ction				1 0	Other:		
Applic	able Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	alifornia	Health and Safety Code	(See reverse side of sheet for summary)		
	In = In complia	nce N	/A = Not Applicable $N/O = Not Obset$	erved	Mai = N	Aajor vio	olation Out = Item	s not in compliance COS = Correcte	d On Site	e
			Critical Risk Factors for Disease	Maj	Out	COS			Out	COS
In	The state of the s		1. Demonstration of knowledge					Person in charge present and performs duties		
In	In N/O		Communicable disease restrictions Discharge of eyes, nose, mouth					cleanliness and hair restraints and thawing methods used		
In	N/0		ng, tasting, drinking, tobacco use				27. Food separated			
In	N/O)	5. Hand	ds clean & properly washed, glove use				28. Washing fruits			
In'		6. Handwashing facilities available		DW I				. Toxic substances properly identified, stored and used		
In N/A N/O		Proper hot and cold food holding temps Time as a public health control, records						Food storage, 31. Self service, 32. Labeled Nonfood contact surfaces clean		
In	N/A N/O		er cooling methods					cilities maintained, test strips		
In	N/A N/O	10. Prop	per cooking time and temps				35. Equipment, uter	sils, approved, clean good repair	X	
In	N/A N/O		eating temperature for hot holding					sils and linens, storage and use		
In N/A N/O		12. Returned and reservice of food					37. Vending Machin			
In N/A N/O		Food safe and unadulterated Food contact surfaces clean and sanitized						Adequate ventilation and lighting Thermometers provided and accurate		
In		15. Food from approved source						D. Wiping cloths properly used and stored		
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, prope	er backflow prevention		
In N/O		18. Compliance with HACCP plan						y disposed; facilities maintained		
	N/A N/O 19. Advisory for raw/undercooked for N/A 20. Health care/ School prohibited for							supplied, properly constructed, clean		
In			& cold water. Temp: \20 °F					an, vermin proof; personal items separate and ceilings maintained and clean		
			ce cold water. Temp.		1 1					
(In)		22. Was	tewater properly disposed	Name of						
In In			tewater properly disposed odents, insects, birds, animals		×		46. No unapproved l	living or sleeping quarters rmit & inspection report available		
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