FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of ______

Name of Facility/ DB	A:	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	0102	21.22 (32	707 754-0105	Inspection Date:		
Durge	a KING					1 20 23		
Address:	J. Humen - Ave.	111	\L(=	.10	CA	Reinspection Date (on or after):	'AIN S	TORM
Owner/Permitee:		Pl	hone No.	,			xp. Date:	: 1
A. 110	1011-74274114					1:00		
Certified Food Handle	#MGE					Certificate Expiration Date:		
	FINA GIONZALEZ					(Certificate expires five years after it is is	enad	
	tine Inspection Reinspection Com	plaint	☐ Co	nstructio	n/Pre-opening	Other:	sucu)	
Applicable Law CALIFO	RNIA RETAIL FOOD CODE ("CalCode), Beginning with	section .	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for summary)		
	N/A N. A # 11 N/O N. O				1		1.0.00	
In = In complia	nce N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease	Mai	Maj = N	Aajor vic	olation Out = Items	not in compliance COS = Correct	Out Out	COS
In	1. Demonstration of knowledge	iviaj	Out	003	24. Person in charge	present and performs duties	Out	COS
In	2. Communicable disease restrictions					ness and hair restraints		
In N/O	3. Discharge of eyes, nose, mouth				26. Approved thawi			
In N/O	4. Eating, tasting, drinking, tobacco use	/		-	27. Food separated a			-
In N/O	Hands clean & properly washed, glove use Handwashing facilities available	<u> </u>			28. Washing fruits a	s properly identified, stored and used	1	
In N/A N/O	7. Proper hot and cold food holding temps					Self service, 32. Labeled		
In N/A	8. Time as a public health control, records				33. Nonfood contact			
In N/A N/O	9. Proper cooling methods				34. Warewashing fa	cilities maintained, test strips	W	
In N/A N/O	10. Proper cooking time and temps				35. Equipment, uter	sil, approved, clean good repair		
In N/A N/O	11. Reheating temperature for hot holding					and linens, storage and use		_
In N/A N/O	Returned and reservice of food Sood safe and unadulterated		-		37. Vending Machin 38. Adequate ventile		-	-
In N/A N/O	14. Food contact surfaces clean and sanitized		-			rovided and accurate		
In	15. Food from approved source					roperly used and stored		
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, prope	er backflow prevention		
In N/A N/O	18 Compliance with HACCP plan			ļ.,		y disposed; facilities maintained		
In N/A N/O	19. Advisory for raw/undercooked food			/		supplied, properly constructed, clean		-
In N/A	20. Health care/ School prohibited food 21. Hot & cold water. Temp: °F		-	/		vermin proof; personal items separate d ceilings maintained and clean	+	-
In In	21. Hot & cold water. Temp: °F 22. Wastewater properly disposed		/	<u> </u>		living or sleeping quarters		-
In	23. No rodents, insects, birds, animals					ermit & inspection report available		
					48. Plan Review Re			
			-\n)		nir			
No PHF [] 🛶	NO TEMPS TAKEN AT R	E-In	USPE	CTI	on			
°F Food	Location Location		۰F		Food	Location		
						3		
			1					
Comments				1		I .		
Comments:								
LV PE-IN	SPECTED FACILITY	To	- A	CSE	CC DAEN	LIBUS CIRCUPE	Slice	MILA
Auto	OBSERVED THAT MI	ST	vice	2 1	TIME LA	WE BEEN ADA	AE Y	
TOP (DO STORE THE PARTY		010		TION HI	ROOF	i car	
THIS	DEPARTMENT WAS C	1114	RI		DIFFE	TEMP E	-0	-18
(11/2)	Contraction of the contraction o	CHEL	300	- (V VENTIN	12:0.1	DIT	
DUE .	TO WEATHER, HO	NEX	8/=12	_ A	+ TRE-IN	SPECTORNI HAS	RE	IN
2000	110	- 101	-				70	
SCHED	ULED TO INSPEC	TF	OR	WA	HER IN	TRUSION. THE	MG	R.
	MEMITTED AN INVOL	Œ	FOI	2 F	200F REF	PAIR AND WAT	¥ -	in
	X / /X			TITO		4		
Received By:	Wat the territory		\geq	REHS	/ NDª	EU / E040		

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility / DBA:

Page 2 of 2

Inspection Date:

Address: Owner/Permitee:
Comments:
** GLEUN CO. ENV HEALTH WILL PEQUIPE PROFESSIONAL ROOF PEPAIR ON THE MONTH SPECIFIED ON THE INVOICE
OR AT ANOTHER APPROVED TIME WHEN THE WEATHER
15 IMPROVED.
AND TIME.
REPAIR AND SANTATION WILL PESWIT IN CLOSURE AND/OR FINES.
Received By: REHS: REHS:
Received By: REHS: The REHS:

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of ____

Rues	A: 20 %				,	0) 934-0103	Inspection Date:			
	ER KING						1/19/23			
Address:							Reinspection Date (on or after):			
Owner/Permitee: Phone No.: Attracuty 15 Closs (Reinspections are subject to fees) Phone No.: Inspection Time: 9:00						CLOSE!	D			
Owner/Permitee:			Ph	ione No.	ă.		Inspection Time:	Permit Ex	p. Date:	
LUR	JAHEBAL ZAMAN						9:00			
Certified Food Handl	TI MGR.	7				8-	Certificate Expiration Dat	e:		
DELE	FINA GONZAL	ES					(Certificate expires five years	after it is issu	ed)	
Service: ☐ Rou	tine Inspection Reinspection	on 🗆 Compl	laint	☐ Co	nstructio	n/Pre-opening	Other:			
Applicable Law CALIFO	RNIA RETAIL FOOD CODE ("CalCod	le), Beginning with .	section 1	13700, C	alifornia	Health and Safety Code (See reverse side of sheet for sur	nmary)		
In = In complia	nce N/A = Not Applicable 1	N/O = Not Obser	ved	Mai = N	/Jajor vic	lation Out = Items	not in compliance COS	S = Corrected	l On Site	
M III compile	Critical Risk Factors for		Maj	Out	COS				Out	COS
In	1. Demonstration of knowledge				1		present and performs dutie	S		/
In NO	Communicable disease restrict 3. Discharge of eyes, nose, mouth a series of eyes, nose, and the series of eyes, and the eyes of eyes, and the series of eyes, and t					26. Approved thawi	ness and hair restraints		-/	
In N/O	4. Eating, tasting, drinking, toba				/	27. Food separated a			/	
In N/O	Hands clean & properly wash					28. Washing fruits a				
In N/A N/O	6. Handwashing facilities availa						s properly identified, stored	and used		
In N/A N/O	7. Proper hot and cold food hold 8. Time as a public health control		/			30. Food storage, 31	Self service, 32. Labeled			
In N/A N/O	9. Proper cooling methods					34. Warewashing fa	cilities maintained, test strip			
In N/A N/O	10. Proper cooking time and tem					35. Equipment, uter	sils, approved, clean good r	epair		
In N/A N/O In N/A N/O	11. Reheating temperature for ho					36. Equipment, uter 37. Vending Machin	sils and liners, storage and	use		
In N/A N/O	13. Food safe and unadulterated					38. Adequate ventila				
In N/A N/O	14. Food contact surfaces clean a					39. Thermometers p	royided and accurate			
In	15. Food from approved source						operly used and stored			
In N/A N/O	16. Shell stock tags, 17. Gulf Oy						er backflow prevention y disposed; facilities mainta	inad		
In N/A N/O In N/A N/O	18. Compliance with HACCP pla 19. Advisory for raw/undercooke						supplied, properly construct			
In N/A	20. Health care/ School prohibite						vermin proof; personal item		1	
In /	21. Hot & cold water. Temp:	°F		1			d ceilings maintained and cl	ean		
In	22. Wastewater properly dispose			`			living or sleeping quarters	-:1-1-1-		
In	23. No rodents, insects, birds, an	imais			/	47. Signs posted; Permit & inspection report available 48. Plan Review Required				
No PHF [] 🛊	NO TEMPS TAKEN	AT RE-IN	ISPE	CTIE	2					
°F Foo		ation		°F		Food	Loc	ation		
					EC					
				-						
Comments:										
Comments:										
	Vale Prairie		?=		P		THE ADOLE			
	e King Reques	STED F	?E~	125	PEC	TION ON	THE ABOUE	DAT	E F	ant
** BURGE	- KING REQUES	STED F	E-	125	PEC	TION ON	THE ABOUE	DAT	EF	tus
	L KING REQUES	STED F	E	125	PEC	MON ON	THE ABOUE	DAT	Eγ	L ND
**BURGE										
** BURGE	AREAS, INCLU	DING K	ITZ	HE	٨,	ALE STIL	LIN A ST	AIE	OF	-
** BURGE	AREAS, INCLU	DING K	ITZ	HE	٨,	ALE STIL	LIN A ST	AIE	OF	-
** BURGE TIME ** MANY DIS RE	AREAS, INCLU PAIR (SEE LA	DING K	ITZ PEC	HE	N,	ALE STIC	THE FACIL	AIE	OF	-
** BURGE TIME ** MANY DIS RE	AREAS, INCLU	DING K	ITZ PEC	HE	N,	ALE STIC	THE FACIL	AIE	OF	-
** BUNGER TIME. ** MANY DIS RE REMAI	AREAS, INCLU PAIR (SEE LA N CLOSED UN	DING K HST INS	PEC	HE TIO	~, ~ 1	ALE STILL REPORT).	THE FACIC	ATE ITY S	HAI	
** BURGE TIME ** MANY DIS RE REMAI	AREAS, INCLU PAIR (SEE LA NI CLOSED UN AND FUTURE P	DING K HST INS	PEC	HE TIO	~, ~ 1	ALE STILL REPORT).	THE FACIC	ATE ITY S	HAI	
** BUNGER TIME. ** MANY DIS RE REMAI	PAIR (SEE LA N CLOSED UN AND FUTURE P	DING K HST INS	PEC	410 14.H	~, ~ 1	ARE STICKED, APE AND C	THE FACIL	ATE ITY S	HAI	

FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of _____

Name	of Facility/ DB/	λ:	./					Inspection Date:		
	BURG	ER	K129					1/12/23		
Addres	ss:	T	4		,			Reinspection Date (on or after):		
4	55 N	. H	IMBOLDT AVE,	IN	بياب ١	eus.	, CA	(Reinspections are subject to tees)	9564	>
Owner	r/Peynitee:		HERALZAMANY	P	hone No.	:	,	Inspection Time: Permit E	xp. Date	:
	Aus	CA	JEZIZAMAZAU					9:00 AM		
Certifi	ied Food Handle	TH/P	The Ball Land					Certific te Expiration Date:		
18	-		NA GONZALE	-<				(Certificate expires five years after it is is	med)	
Service	e: 🗆 Rout	ine Inspec	tion Reinspection	plaint	□ Со	nstructio	n/Pre-opening [Other:	, ao an	
Applica	able Law <i>CALIFO</i>	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	h section	113700, C	alifornia	Health and Safety Code	(See reverse side of sheet for summary)		
	In - In complian	naa NI/	A = Not Applicable N/O = Not Obse	wa d	Maj = N	foion vic	lation Out - Itan	ns not in compliance COS = Correcte	d On Cit	
	In = In compliar		A = Not Applicable N/O = Not Observitical Risk Factors for Disease	Mai	Out	COS	Mation Out – Res	is not in compliance COS - Correct	Out	COS
The same			onstration of knowledge	1114	Jour	000	24. Person in char	ge present and performs duties		000
(H)	-		nunicable disease restrictions					liness and hair restraints		
In	NO		arge of eyes, nose, mouth		1		26. Approved that			
In In	W/O		g, tasting, drinking, tobacco use s clean & properly washed, glove use	-	-		27. Food separated 28. Washing fruits		+	-
(In)	W.C.	6. Hand	washing facilities available		 			es properly identified, stored and used	_	
	N/A N/O		er hot and cold food holding temps					31. Self service, 32. Labeled		
In	(A/A)		as a public health control, records				33. Nonfood conta	ct surfaces clean		
In T	N/A N/O		er cooling methods					facilities maintained, test strips	-	
In In	N/A N/O		er cooking time and temps eating temperature for hot holding					ensils, approved, clean good repair ensils and linens, storage and use	7	
	N/A		med and reservice of food				37. Vending Mach			
(In)		13. Food	safe and unadulterated				38. Adequate vent	ilation and lighting		
	N/A N/O		contact surfaces clean and sanitized		×		1	provided and accurate		
In	N/A N/O		from approved source stock tags, 17. Gulf Oyster regs		<u> </u>			properly used and stored per backflow prevention	-	
	N/A N/O		pliance with HACCP plan		1			erly disposed; facilities maintained	×	
	N/O		sory for raw/undercooked food					s supplied, properly constructed, clean		
In	(N/A)	20. Heal	th care/ School prohibited food				44. Premises clear	, vermin proof; personal items separate		
In			& cold water. Temp: 126 °F					nd ceilings maintained and clean	×	
In In			tewater properly disposed odents, insects, birds, animals	X	×		9	d living or sleeping quarters Permit & inspection report available		-
111		23. NO I	odents, msects, birds, aminais		-		48. Plan Review R		-	
				*	1			7	-	
No P	HF []									
No P	HF []		Location		°F		Food	Location		
					°F		Food	Location		
			WALK-IN		°F		Food	Location		
°F					°F		Food	Location		
°F			WALK-IN		°F		Food	Location		
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°F			WALK-IN		°F		Food	Location		
°F			WALK-IN		°F		Food	Location		
°F			WALK-IN		°F		Food	Location		
°F 25	Food		WALK-IN		°F		Food	Location		
°F 25	Food		WALK-IN FRIDE	risi		SEC			A	77
°F 25	Food	ACIL	WALK-IN FRIDGE		Cuc		on TH	E ABOVE DATE		<i>D</i>
°F 25	Food	ACIL	WALK-IN FRIDGE		Cuc		on TH	E ABOVE DATE		<i>م</i> د
°F 25	Food tham	ACIL	WALK-IN FRIDER	ATI	CLO	OF	ON THE C	ALIF. HEALTH A	ND	
°F 25	Food tham	ACIL	WALK-IN FRIDER	ATI	CLO	OF	ON THE C	ALIF. HEALTH A	ND	
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°F 25	Food tham	ACIL	WALK-IN FRIDER	G	CLO	DF	ON THE	ALIF. HEALTH A EPAIR OF THE	ND	
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°F 25 Com	Food HAM	ACIL	THE SHALL REMA BUE TO VIOL TY CODE AND	GI	CLC ONS ENE VIII	DF	DISTE TONS	ALIF. HEALTH A EPAIR OF THE	ND	tulan
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°F 25 Com	HAM HAM THAM S THE PART THE PAR	ACIL IME AFE EPAI	THE ROOF PRO	G: G: EIL	CLC ONS ENE VIL	OF RA ; U	DISTER ASING	PODFING CONTI	ND RESTA	OR VS
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Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
Address:	1/12/23
Owner/Permitee:	
Comments: ** CRITICAL VIOLATIONS (CON	XX (.7 L
(22)+(13) THE BUILDING (PHOTO'S ON FILE). TILE	
BEEN REPLACED BUT ARE ALBEADY STAIN	ED FROM WATER
INTRUSION THE WOHENS BATHROOM HAS A CELL	ING LEAK W/ HOLES.
22)+ FO THE FLOORING OF THE FACILITY SH	ALL BE REPAIRED
OR PE-DESIGNED SO THAT ANY WASTERN	HER DRAINS TO
FLOOR SINKS OR IN A MANNER THAT DOE VARIOUS AREAS OF THE FACILITY HAVE PONDING U	ESTAT CAUSE PONDING.
35+ B REPAIR THE SACGING CEILING IN	
FRETZEL YIDLATIONS	
(H) THE WALLS AND WHOEN SHELVING IS	STILL FICTHY IN
THE KITCHEN PREP. AREAS.	· /
35 REPAIR AND CUEAN ALL ELECTRICAL CO	ONDUITS THAT ARE
COMING OFF WALLS AND ARE NOT UP TO	CODE.
41) REPAIR THE PLUMBING UNDFILNEATH +	HE FOOD PREP
STATION SO THAT IT PROPERLY DRAINS TO	O THE FLOOR SINK
(SEE PHOTOS)	
* ALL COVING THAT IS CHIPPED, BROKE	J, CRACKED OR
OTHERWISE COMING OFF OF THE WA	17.
4 THE SEPERATED STAINLESS STEEL FL	
BUN STORAGE ROOM.	V 100 1
43 CLEAN & SANMIZE UNDERWEATH THE	FRYER IN THE KITCHE
** THE FACILITY IS STILL IN A STATE OF	NEGLECT & DIS-PEPAR
AS MANY AREAS ARE FALLING APART AN MAJOR FERALIR/PEHODEL. THE OWNER OR IS SUBJUT A WRITTEN ATTADAVIT TO GICLEH. OUT	O ARE IN NEED OF
SUBLIT A WEITHON ATTADAVIT TO GICIEH. OUT	LINING REPAIRS AND
ATHELINE WHEN THEY WILL BE COUPLE	
Received By:	REGIN STYS

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Page 1 of Phone (530) 934-6102 FAX (530) 934-6103 # PHOTOS IN PLOSA DIRECTO Name of Facility/ DBA: Inspection Date: 1/10/23 DURGER Address: Reinspection Date (on or after): AA FACILITY 15 (Reinspections are subject to fees) Owner/Permitee: Phone No. Inspection Time: Permit Exp. Date: 10:00 MIR Certificate Expiration Date:
(Certificate expires five years after it is issued) Certified Food Handler: MAR. DELFINA GIONZAL ☐ Routine Inspection ☑ Reinspection Complaint ☐ Construction/Pre-opening ☐ 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 ApplicableN/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site COS Critical Risk Factors for Disease Out COS Out Tr 1. Demonstration of knowledge 24. Person in charge present and performs duties 2. Communicable disease restrictions 25. Personal cleanliness and hair restraints Also In NO 3. Discharge of eyes, nose, mouth 26. Approved thawing methods used 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 In 6. Handwashing facilities available 29. Toxic substances properly identified, stored and used N/A 30. Food storage, 11. Self service, 32. Labeled N/O 7. Proper hot and cold food holding temps X In In N/A 8. Time as a public health control, records 33. Nonfood contact surfaces clean × WO N/A 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 10 × 100 N/A N/O 11. Reheating temperature for hot holding 36. Equipment, utensils and linens, storage and use In N/A (/0) 12. Returned and reservice of food 37. Vending Machines 38. Adequate ventilation and lighting In 13. Food safe and unadulterated N/O In N/A 14. Food contact surfaces clean and sanitized 39. Thermometers provided and accurate dn 15. Food from approved source 40. Wiping cloths properly used and stored N/O 41. Plumbing, proper backflow prevention N/A 16. Shell stock tags, 17. Gulf Oyster regs In N/A N/O 18. Compliance with HACCP plan 42. Garbage properly disposed; facilities maintained In 43. Toilet facilities supplied, properly constructed, clean N/O 19. Advisory for raw/undercooked food In 20. Health care/ School prohibited food 44. Premises clean, vermin proof; personal items separate In 21. Hot & cold water. Temp: (a) × 45. Floors, walls and ceilings maintained and clean In X 46. No unapproved living or sleeping quarters In 22. Wastewater properly disposed × × 23. No rodents, insects, birds, animals 47. Signs posted; Permit & inspection report available In 48. Plan Review Required No PHF Food Location °F Food Location HOT HELDING HAMBURGER 135 PATTIES HAM 61 NALK-IN FRIDGE BACON 35 ATOP. GRILL 9445 119 GRILL DEF Comments: ABOVE FORNIA VIOLATIONS **REHS:** Received By:

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 3

Name of Facility / DBA:	Inspection Date:
Address:	1/16/23
Address:	
Owner/Permitee:	
1 HCRE	
Comments:	\
Continents.	
9 FOODS OUT OF TEMP (SEE ABOVE). NOP	ERATION DISPOSED
OF ALL OUT OF TEMP FOOD.	
B) THE HARKING ON POTENTIALLY HAZARD	DOUS FOOD WAS
BEING DONE INCORPECTLY. BACON WAS	MARKED AS
GOOD THRU WEDNESDAY, MER STATES IT	CVAS MADE
ON MONDAY.	
21) THE FACILITY MUST HAVE HOT WAT	ER AT ALL TIMES
AND SHOULD NOT BE OPERATING WITHE	
(120°F), MAR. STATES WATER HEATER IS	out of openation.
22) THE POOF IS CEAKING THROUGHOUT	HE BULDING
AND INTO THE KITCHEN CAUSING CRO.	ì
ISSUES WITH RAIN WATER LEAKING ON	
A PARTIAL COLAPSE OF THE CEILING HAS	OCCUPED IN
THE LOBBY.	
OTHER VIOLATIONS.	
27 FOOD IS NOT BEING SEPERATED & PRO	TECTED FROM
CONTAMINATION, FOOD BOXES, BUNS, ETG	L. ARE BEING
STORED ON THE WET FLOOR IN SOME	AREAS.
30) STORE ALL FOOD AT LEAST 6 INCHES	OFF OF FLOOP.
OBSERVED BOXES ON WALK-IN FLOOR,	BUN CRATES ON
TLOOR.	
33 REMOVE ALL PROKEN EQUIPMENT OF A	PPLIANCES IN DISPERAIR
35 REPAIR WALK-IN FREEZER DOOP, THE	- LATCHING MECHANISM
IS NO LONGER WORKING. REPAIR STAGING	WACK-IN CEILING
Received By: Walling Sample REHS: NORE	Two Tongo

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 3 of 3

Name of Facility / DBA:	Inspection Date:
BURGER KING	1/10/23
Address:	, , ,
(1)	
Owner/Permitee:	
HAZ	
Comments: OTHER VIOLATIONS (ONT.)	
(44) THE ENTIRE PREMISE IS FILTHY. FLOO	R AND WALLS
ARE FILTHY AND GRIMY.	
TO REPAIR PEPLACE ALL THE TILE CO	VING COMING
OFF THE WALLS.	
95 REPAIR THE CEILINGS WHUS, ETC A	AC THEW ALL
	1
ARE IN VERY BAD CONDITION. AND IN	NEED OF
REPAIR THE POOF NEEDS TO BE PE	
HERE FOR NIZED 10 BE FE	
Received By: REHS: THOREM	S Tayo