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 o	of Encility/ DE	2 Λ ·	Filotie	(330) 93	4-0102	FAX (3	30) 934-6103	Inspection Date:			
Name of Facility/ DBA:								1/17/25			
Address:								Reinspection Date (on or after):			
11.5 (2) 6											
110 W. Sycamore								(Reinspections are subject to fees)			
Owner/Permitee:					Phone No.:			Inspection Time:	Permit Exp. Date:		::
								2100 PM			
Certified	d Food Handl	er:	11			-	187-3.0	Certificate Expiration Date:			
Ka	napa	. 41	ungvanitsait					(Certificate expires five years after it is issued)			
Service: Routine Inspection Reinspection Com								☐ Other:			
Applicabl	le Law CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, C	California	Health and Safety Code	(See reverse side of sheet for su	ımmary)		
In	= In complia	ince N	N/A = Not Applicable $N/O = Not Obs$	erved	Mai = N	Major vic	olation Out = Item	s not in compliance CO	S = Correcte	ed On Sit	e
	in ar compilar		Critical Risk Factors for Disease		Out COS		s not in compnance co	n compitance 203 confecte		COS	
In			Demonstration of knowledge					on in charge present and performs duties			
In			nmunicable disease restrictions	19.00				anliness and hair restraints			1
In In	N/O N/O	S i i i				-	26. Approved thaw 27. Food separated				
In	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits				+
In	6. Handwashing facilities available							ces properly identified, stored and used			
			7. Proper hot and cold food holding temps					1. Self service, 32. Labeled			
	In N/A N/O		e as a public health control, records				33. Nonfood contac	act surfaces clean facilities maintained, test strips			-
-			Proper cooling methods Proper cooking time and temps					tensils, approved, clean good repair			-
	I/A N/O		neating temperature for hot holding					itensils and linens, storage and use			×.
			urned and reservice of food				37. Vending Machin	achines			
In	I/A NI/O	13. Food safe and unadulterated						e ventilation and lighting			
In N	I/A N/O	14. Food contact surfaces clean and sanitized 15. Food from approved source						ters provided and accurate ths properly used and stored			
	I/A N/O	16. Shell stock tags, 17. Gulf Oyster regs						ig, proper backflow prevention			
								erly disposed; facilities maintained			
								es supplied, properly constructed, clean			
	/A		20. Health care/ School prohibited food 21. Hot & cold water. Temp: 770°F					n, vermin proof; personal items separate and ceilings maintained and clean			
In In			21. Hot & cold water. Temp: 7 °F 22. Wastewater properly disposed					living or sleeping quarters	ean		
Yn)		23. No rodents, insects, birds, animals						Permit & inspection report available			
							48. Plan Review Red				
No PHF [] or Food Location or Food Location											
°F	°F Food		Location				Food	Location			
200 C	o chiden		Prep top cooler		190	Ba	y'a	Sorp werner			
40	to nordles		prep draws cooling								
40 -	to Beet		proptop cooler								
156	rue		Fice wermer								
Comm	ients:				11						
36)	SPC	000	noted in to	and	we	sh	sink.	Use hend we	sh si	ne a	inly
			wish . / Clean								0
36)			,					lebris buil	ldnp	01	
36) Hard contact spot observed to have food debris building on											
reachin fridge (center). Clean & maintain.											
,											
). 1 1	2		
Receive	ed By:	IK	hil Daled 01/17	124	D	EHC.	Jon 9	Hakla			
Received By: NIK hil bala 01 17 24 REHS: frakla											