FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of _______

			Phone (530) 93	4-6102	FAX (5.	30) 934-6103				
Name	e of Facility/ DB.	A:						Inspection Date:			
Crazy Jaeo								10/11/23			
Address:								Reinspection Date (on or after):			
2015. Tehama St. Willows CA								(Reinspections are subject to fees)			
Owner/Permitee:						:		Inspection Time:	Permit Exp. Date:		
Transisco Zepecla Certified Food Handler:								4:00 pm	2/28/20	1	
Cartified Food Handler								Certificate Expiration Date:	-12012	1	
Certif	ned rood riandic	7	(Certificate expires five years at	0 ::::1)							
Fransisco Zepeda Service: 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)										
Applic	cable Law CALIFO	KWIA KETI	ALFOOD CODE (Calcode), Beginning with	section	113700, C	anjorma	Treatm and Sajety Code	(See reverse state of street for same			
	In = In complia		A = Not Applicable $N/O = Not Obse$		Maj = N	_	olation Out = Item	s not in compliance COS =	Corrected On Site	200	
1			ritical Risk Factors for Disease	Maj	Out	COS	24. Person in charg	Out C	COS		
			onstration of knowledge municable disease restrictions				25. Personal clean				
In	N/O 3. Discharge of eyes, nose, mouth						. Approved thawing methods used				
In	n N/O 4. Eating, tasting, drinking, tob		g, tasting, drinking, tobacco use				27. Food separated				
In							28. Washing fruits		June		
In	6. Handwashing facilities available			V			substances properly identified, stored and used torage, 31. Self service, 32. Labeled				
In -In					<		33. Nonfood contact				
In	N/A N/O 9. Proper cooling methods					34. Warewashing fa	ncilities maintained, test strips				
In	N/A N/O 10. Proper cooking time and temps		er cooking time and temps		MA			nsils, approved, clean good repa			
			eating temperature for hot holding					nsils and linens, storage and use	e		
In N/A N/O		12. Returned and reservice of food 13. Food safe and unadulterated						7. Vending Machines 8. Adequate ventilation and lighting			
In N/A N/O		14. Food contact surfaces clean and sanitized						ermometers provided and accurate			
In	In 15. Food from approved source						40. Wiping cloths p	roperly used and stored			
In	fn N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							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 44. Premises clean, vermin proof; personal items separate				
In	- 17/2		No. N				Floors, walls and ceilings maintained and clean				
In		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters				
		23. No r	rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available			
							48. Plan Review Required				
N/ D											
No PHF []						Locati	ion				
°F	F Food		Location		°F Food		roou	Location		-	
55	cheese		top container	A	1240	8 -1	ve	hot holdly o	entainer		
<u></u>	CI V GC		above 2-Door Fr	de	1 1	1			- 471129 7		
	cheese		2-DOOR Fridge								
40	anluna	Deel	2-DOOR Fridge								
	Onwine										
			hot holding ner								
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