FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

			Phor	e (530) 93	4-6102	FAX (:	530) 934-6103		Page 1 of		
Nam	ne of Facility/ DI	3A:	1					Inspection Date:			
Name of Facility/DBA: Cer Fl Blanche Address: 201 W. Symamore St. Willows, CA 98988 Owner/Permitee: Phone No.:								10/24/23			
201 1. Stranger St. Willows, CA 95989								Reinspection Date (on or after):			
Owner/Permitee:								(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:			
					Thore No				9:45 AM 2/28/25		
Certified Food Handler: Caffmin								Certificate Expiration Date:			
Service: Routine Inspection Reinspection Com								(Certificate expires five years after it is issued)			
			TAIL FOOD CODE ("CalCode), Beginning v		113700. C	nstructi alifornia		Other:	immary)		
	In = In complia										
	III – III Compila	1	N/A = Not Applicable $N/O = Not OlCritical Risk Factors for Disease$	Mai	Maj = N	Aajor vi COS	olation Out = Iter	ns not in compliance CO	S = Correcte	d On Site	COS
In	In In		monstration of knowledge		X	24. Person in charge present and performs duties			es	Out	CO3
	N/O		mmunicable disease restrictions scharge of eyes, nose, mouth	-		25. Personal cleanliness and hair restraints 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	N/A N/O	Handwashing facilities available Proper hot and cold food holding temps			V		29. Toxic substances properly identified, stored and used				
In C	N/A>	8. Time as a public health control, records					30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean			~	
In	N/A N/O	9. Proper cooling methods					34. Warewashing	rashing facilities maintained, test strips			
In	N/A N/O	10. Proper cooking time and temps					35. Equipment, ute	nsils, approved, clean good r	repair	N/A	
	In N/A N/O 11. Reheating temperature for hot holding In N/A N/O 12. Returned and reservice of food						36. Equipment, ute 37. Vending Mach	nsils and linens, storage and			
In		13. Food safe and unadulterated					38. Adequate venti				
In N/A N/O		14. Food contact surfaces clean and sanitized					39. Thermometers	s provided and accurate			
In (N/A) N/O		15. Food from approved source 16. Shell stock tags, 17. Gulf Oyster regs					40. Wiping cloths	properly used and stored			
In N/A N/O		18. Compliance with HACCP plan					41. Plumbing, prop	er backflow prevention ly disposed; facilities mainta	ined		
In N/A N/O		19. Advisory for raw/undercooked food					43. Toilet facilities	supplied, properly constructe	ed, clean		
In N/A		20. Health care/ School prohibited food					44. Premises clean,	n, vermin proof; personal items separate			
		21. Hot	. Hot & cold water. Temp: 120 °F			- 1	45 Floore walle ar	d cailings maintained and al			
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In))	22. Wa	stewater properly disposed				46. No unapproved	living or sleeping quarters			
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