## FOOD FACILITY INSPECTION REPORT

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

Page 1 of

			Phone (	530) 934	4-6102 I	AX (53	0) 934-6103				
Name	of Facility/ DB	A:						Inspection Pate:			
	( TZAZ	~	ALO					10/28/22	_		
Addres								Reinspection Date (on or			
Owner/Permitee:  Phone No.:  PANCISCO ZEPERA- PENTARA  Certified Food Handler: MGR.							CA	(Reinspections are subject to fees)			
Owner	/Permitee:		7 31.	P	hone No.:			Inspection Time:	Permit Ex		_
	-	1 44	7-001 P=-					2:00		•	- 1
Certific	ed Food Handle	E 1 1 2	CEPEPA- CENT	KYA	1				ıta:		_
Certified Food Handler: MGR.  Certificate Expiration Date:  Certificate expires five years after it											
Service	P. Pout	tine Inspec	tion	nlaint	ПСоп	etructio	n/Pre-opening	Other:	rs after it is issu	ed)	
			IL FOOD CODE ("CalCode), Beginning wit						mmary)		_
Тфричи	Day Calley		and the control of th	,, beetten	113700, 00	injornia i	readin and bajery bode (	see reverse state of sheet for su	illinary)		
	In = In complia		A = Not Applicable $N/O = Not Obset$		Maj = M		lation Out = Items	not in compliance CO	S = Corrected		
Th			ritical Risk Factors for Disease onstration of knowledge	Maj	Out	COS	24 Person in charge	present and performs dutie	ec	Out	COS
In			municable disease restrictions					ness and hair restraints	C3		
(fr)	N/O	3. Discl	narge of eyes, nose, mouth				26. Approved thawi				
In	N/O		g, tasting, drinking, tobacco use				27. Food separated a				
In In	N/O		s clean & properly washed, glove use washing facilities available	-	-		28. Washing fruits a		d and used		
			er hot and cold food holding temps	-				Foxic substances properly identified, stored and used Food storage, 31. Self service, 32. Labeled			-
			as a public health control, records				33. Nonfood contact	ood contact surfaces clean			
n N/A N/O 9. Proj		9. Prope	er cooling methods					shing facilities maintained, test strips			
M/A N/O 10. Pro			cooking time and temps				35. Equipment, utensils, approved, clean good repair				
			rating temperature for hot holding	-	-		36. Equipment, uten 37. Vending Machin	nt, utensils and linens, storage and use			
(n) 13. F			I safe and unadulterated				38. Adequate ventila			×	-
In	N/A N/O		contact surfaces clean and sanitized				39. Thermometers p	rovided and accurate		- 1	
In N/O		15. Food from approved source						operly used and stored		X	
In N/A N/O		<ul><li>16. Shell stock tags, 17. Gulf Oyster regs</li><li>18. Compliance with HACCP plan</li></ul>		-				r backflow prevention y disposed; facilities maint:	ninad		
In /	N/A N/O		sory for raw/undercooked food	+				upplied, properly construct			
In M/A)		20. Health care/ School prohibited food						vermin proof; personal item			
In			& cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		×			ceilings maintained and c	lean		
(In)		22. Was	tewater properly disposed				46. No unapproved 1	iving or sleeping quarters			
		22 NI -	adamta importa binda aminala				47 Cinner 4. J. D.		. 11.1.1.		
An .		23. № г	odents, insects, birds, animals					rmit & inspection report av	ailable		
		23. No r	odents, insects, birds, animals				47. Signs posted; Pe 48. Plan Review Re		ailable		
	HF []	23. No r	odents, insects, birds, animals						ailable		
<b>6</b>	HF [ ]		Location		°F			uired	vailable		
No P	Food		Location		°F		48. Plan Review Re	uired			
No P	Food				°F		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP		°F		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP COULER ATOP STEAM		°F		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP		oF		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP COULER ATOP STEAM		oF		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP COULER ATOP STEAM		oF		48. Plan Review Re	uired			
No P	Food		Location UNDER PREP COULER ATOP STEAM		°F		48. Plan Review Re	uired			
No PP °F 365	Food BEEF BEAN		Location UNDER PREP COULER ATOP STEAM		°F		48. Plan Review Re	uired			
No PP °F 365	Food	5	Location UNDER PREP COULER ATOP STEAM TABLE				48. Plan Review Re	uired			
No PP  F  36  \S55	Food  BEEF  BEAN  ments:	5	Location UNDER PREP LOULER ATOP STEAM TABLE		nu (n		Food	Loc	cation		
No PP  F  36  \S55	Food  BEEF  BEAN  ments:	5	Location UNDER PREP COULER ATOP STEAM TABLE		nu (n		Food	Loc	cation	E	
No P)  •F  366  Com	BEAN'S	S	Location  UNDER PREP  COULER  ATOP STEAM  TABLE  22227 THE FE	- 0	nu (n	LT.	Food	Local	cation		
No P)  •F  366  Com	BEAN'S	S	Location UNDER PREP LOULER ATOP STEAM TABLE	- 0	nu (n	LT.	Food	Local	cation		STEP
No PP %F 365 \\SS\$	BEAN BEAN	S	Location  UNDER PREP  COULER  ATOP STEAM  TABLE  22200 THE FE  HENT CINE A:	- 0°	F A	TI	Food  Food	Local	cation	<u> </u>	
No PP %F 365 \\SS\$	BEAN BEAN	S	Location  UNDER PREP  COULER  ATOP STEAM  TABLE  22227 THE FE	- 0°	F A	TI	Food  Food	Local	cation	<u> </u>	
No PP 9F 366 155	BEAN BEAN DAIN	TAIL	Location  UNDER PREP  COULER  ATOP STEAM  TABLE  ZEROT THE FE  MENT CINY ATTER  MENT CINY ATTER  MENT CINY ATTER  HOOD	T P	HOT HOT	TI	Food  Food  Food	Local	cation  TH	PEA	
No PP 9F 366 155	BEAN BEAN DAIN	TAIL	Location  UNDER PREP  COULER  ATOP STEAM  TABLE  22200 THE FE  HENT CINE A:	T P	HOT HOT	TI	Food  Food  Food	Local	cation  TH	PEA	
No Pi % 360 \\ \\ \SS \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	BEAN BEAN DAIN PAUL P	S ANT ROV	Location  UNDER PREP  COVLER  ATOP STEAM  TABLE  LOCATION  HOT WATER  MENT CINE A:  DE CONTINUOU  HOOD  HAUSTASHALL	T P	HOT HOT	TI	Food  Food  Food	Local	cation  TH	PEA	
No Pi 9F 36 155 Com	BEAR BEAR DAIN THE	S ANT ROVIEW	Location  UNDER PREP  COVLER  ATOP STEAM  TAISLE  LICETT THE FE  J HOT WATER  MENT CINY A:  DE CONTINUOU  HOOD  HAUSTASHALL  OPERATION	T F	HOT E	TI	Food  Food  Food  OPERAT	Local Experience of the Hotel WHE	cation  THE	PEA	1
No Pi 9F 36 155 Com	BEAR BEAR DAIN THE	S ANT ROVIEW	Location  UNDER PREP  COVLER  ATOP STEAM  TAISLE  LICETT THE FE  J HOT WATER  MENT CINY A:  DE CONTINUOU  HOOD  HAUSTASHALL  OPERATION	T F	HOT E	TI	Food  Food  Food  OPERAT	Local Experience of the Hotel WHE	cation  THE	PEA	1
No Pi 9F 36 155 Com	BEAR BEAR DAIN THE	S ANT ROVIEW	Location  UNDER PREP  COVLER  ATOP STEAM  TAISLE  LICETT THE FE  J HOT WATER  MENT CINY A:  DE CONTINUOU  HOOD  HAUSTASHALL  OPERATION	T F	HOT E	TI	Food  Food  Food  OPERAT	Local Experience of the Hotel WHE	cation  THE	PEA	1
No PP 36 155 Com 21 38 GR	BEAR BEAR DAIN THE	S ANT ROVIEW	Location  UNDER PREP  COVLER  ATOP STEAM  TABLE  LOCATION  HOT WATER  MENT CINE A:  DE CONTINUOU  HOOD  HAUSTASHALL	T F	HOTE IN	TI	Food  Food  Food  Food  PAGE  PAGE	Local Local Local Local WHEN	cation  THE	PEA	1