## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

			Phone	(530) 93	114 Street 134-6102	FAX (5	30) 934-6103	Page 1 o	1 1	
	f Facility/ DI							Inspection Date:		
ELK CREEK SCHOOL  Address:  300 SAN HEDRIN ROAD, 2-K CREEK  Owner/Permitee:  STONY CREEK JOINT USD  Certified Food Handler:								11/18/21		
Address:								Reinspection Date (on or after):		
300 SAN HEDRIN ROAD, E-K CREEK								(Reinspections are subject to fees)		
Owner/F	ermitee:			1	Phone No	0.:			Exp. Date	e:
ST	PNG	CRE	EK LOUNT LIST	- 1				11:30		
Certified	Certified Food Handler:									
RONDA WYCOFF								Certificate Expiration Date: (Certificate expires five years after it is issued)		
Service:	Z Roi	itine Insp	ection	plaint	ПС	onstructio	on/Pre-opening	Other:	ssued)	
Applicable			TAIL FOOD CODE ("CalCode), Beginning wi		113700. 0	California	Health and Safety Code (			
In	= In complia		N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease		1	Major vio	olation Out = Items	s not in compliance $COS = Correct$		
(n)			nonstration of knowledge	Maj	Out	COS	24 Person in charge	e present and performs duties	Out	COS
(n)			nmunicable disease restrictions					ness and hair restraints	+	+
TIP	N/O		charge of eyes, nose, mouth				26. Approved thawi	ng methods used		
THE STATE OF THE S	N/O N/O		ng, tasting, drinking, tobacco use			-	27. Food separated a		X	1
100	14/0		ds clean & properly washed, glove use dwashing facilities available				28. Washing fruits a	nd vegetables s properly identified, stored and used		-
In N		7. Prop	per hot and cold food holding temps					. Self service, 32. Labeled	+	-
In (N	A		e as a public health control, records				<ol><li>Nonfood contact</li></ol>	surfaces clean		
In N			per cooking time and temps					cilities maintained, test strips		
			leating temperature for hot holding			+	36. Equipment, uten	sils, approved, clean good repair sils and linens, storage and use	X	-
In N	N/A N/O 12. Returned and reservice of food						37. Vending Machin		+	
<b>三</b>	1 11/0		d safe and unadulterated				38. Adequate ventila			
(In) N/	A N/O		d contact surfaces clean and sanitized d from approved source		-		39. Thermometers pr			
In N/	N/O		Il stock tags, 17. Gulf Oyster regs					operly used and stored r backflow prevention		-
In 🕢		18. Compliance with HACCP plan						ge properly disposed; facilities maintained		
In N/		19. Advisory for raw/undercooked food					43. Toilet facilities si	upplied, properly constructed, clean		
In N/	A		lth care/ School prohibited food & cold water. Temp: \ZO °F			-		rermin proof; personal items separate	×	
In		22. Wastewater properly disposed						, walls and ceilings maintained and clean approved living or sleeping quarters		
1n		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available			
							48. Plan Review Req			
N. DITE										
No PHF					T	т				
°F	F Food		Location		°F		Food	Location		
34 1	RANCH		SINGLE DOOR							
40 F	PAW SHELL 2 - DOROZ									
10	EGGS	-	everes"		-	-				
							1			
					-	+				
Comme										
		1710	AL VIOLATIONS	-						
		)	L VIBEATIBA		- Je					
		PORR	ELT THE FOLL	owin	G.					
3					-					
27)	STOR	EA	LL POTENTIALL	1	424	ARD	ous Foo	D AWAYA FROM	OR	.
BEL	ow	ALL	- READY TO EX	HT.	FOC	D.	1 OBSEV	WED RAW EG	G AT	300
			1					X57 <b>3.</b>	•	
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5) P.	= PAI	2 -	HE EXPOSED	( A \ 10	0	ا ء م	110=0 -	THE NICE INC	11	>
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