## FOOD FACILITY INSPECTION REPORT

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

Page 1 of

- 1			Phone (	(530) 934	1-6102	FAX (53	0) 934-6103			
Name of Facility/ DBA: Inspection Date:										
1) ALDEN ACADEMY								11/20/22		
Address:								Reinspection Date (on or after):		
1149 113 112 ( 1/2)							a and	(Reinspections are subject to fees)		
	197	0	WOOD LIKET,	Phone No.:			X.	(Reinspections are subject to fees)		
Owner	Owner/Permitee:					.:			ermit Exp. Date	:
	LALDEN	1	CADEMA					11:00		
Certifi	ied Food Handle	r. MGP	- 7					Certificate Expiration Date:		
	- NPN	=	CURPTENT			(Certificate expires five years after it is issue			er it is issued	
Service:  Routine Inspection									or it is issued)	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
- ' '										
	In = In complian		A = Not Applicable $N/O = Not Obs$	1		Major vio	lation Out = Items	not in compliance $COS = C$	Corrected On Sit	
Tu			ritical Risk Factors for Disease	Maj	Out	COS	24 Dansan in about	nancount and nonformed duties	Out	COS
In			onstration of knowledge municable disease restrictions		74	-		present and performs duties ness and hair restraints		-
Th.	N/O		narge of eyes, nose, mouth				26. Approved thawi		×	
TIN .	N/O		g, tasting, drinking, tobacco use				27. Food separated			
In N/O		5. Hand	s clean & properly washed, glove use				28. Washing fruits and vegetables			
In		6. Handwashing facilities available						substances properly identified, stored and used		
(In)			7. Proper hot and cold food holding temps		_			rage, 31. Self service, 32. Labeled		-
In N/A N/O		Time as a public health control, records     Proper cooling methods				-		nfood contact surfaces clean rewashing facilities maintained, test strips		
n N/A N/O		10. Proper cooking time and temps			1			ment, utensils, approved, clean good repair		
In N/A N/O		11. Reheating temperature for hot holding						ment, utensils and linens, storage and use		
In N/A N/O		12. Returned and reservice of food					37. Vending Machines			
lp		13. Food safe and unadulterated					38. Adequate ventila	8. Adequate ventilation and lighting		
N/A N/O		14. Food contact surfaces clean and sanitized						9. Thermometers provided and accurate		
In)		15. Food from approved source						40. Wiping cloths properly used and stored 41. Plumbing, proper backflow prevention		
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs							4	-
In N/A N/O		18. Compliance with HACCP plan 19. Advisory for raw/undercooked food			1	42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean				
m N/A		20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate					
MINI RE		21. Hot & cold water. Temp: \20 °F			★ 45. Floors, walls and ceilings maintained and clean					
(h)		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
(In)								The state of the s		
The state of the s			tewater properly disposed odents, insects, birds, animals				47. Signs posted; Pe	rmit & inspection report availab	ble	
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	NAME & T						47. Signs posted; Pe	rmit & inspection report availab	ble	
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