OD FACILITY INSPECTION REA GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

			Phone (530) 934	-6102	FAX (530) 934-610	03			
Name o	Facility/ DB	A :	91 2-					ispection Date:		
HANILTON UNION EVENTENT					m -2			11/30/21		
Address:							P	einspection Date (on or after):		_
	227 (000									
2	2++ CAPAY AVE, HANIUTE				<u></u>	11 CA	(R	NEXT IN SECT		
Owner/	Permitee:	1	/ ^	Pl	none No.	('	Ir	rispection Time: Permit Ex	kp. Date:	
1 1	AMILIE		MIFIED CHOOL					11:00		
	d Food Handle	2 0	WILLED ZOUGE	- 1				ertificate Expiration Date:		
	Л	The second	7					7/23/24		
Service:	ARGIE	ine Inspec	tion	mloimt	ПС	struction/Pre-openi		Certificate expires five fears after it is iss	ued)	
			tion Reinspection Com IL FOOD CODE ("CalCode), Beginning with							
Applicati	He Lawic ALIFO	KIVIA KETA	IL FOOD CODE (CalCode), Beginning with	n section 1	13700, Ca	uifornia Heaun ana Si	ajety Coae (See	reverse side of sheet for summary)		
Ir	n = In complian	ice N/	A = Not Applicable $N/O = Not Obset$	erved	Mai = M	ajor violation C	Out = Items no	t in compliance COS = Correcte	d On Site	
	-		ritical Risk Factors for Disease	Maj	Out	COS			Out	COS
			onstration of knowledge			24. Person	on in charge pro	esent and performs duties		
			municable disease restrictions					s and hair restraints		
(III)	N/O		narge of eyes, nose, mouth				oved thawing i			
	N/O		g, tasting, drinking, tobacco use				separated and			
	N/O		s clean & properly washed, glove use washing facilities available				ning fruits and	vegetables operly identified, stored and used		
1	N/A N/O		er hot and cold food holding temps					elf service, 32. Labeled		-
(In) 1	N/A		as a public health control, records				ood contact su			
	N/A N/O		er cooling methods					ties maintained, test strips		
1	N/A N/O		er cooking time and temps					, approved, clean good repair	X	
	N/A N/O							ensils and linens, storage and use		
	N/A N/O		rned and reservice of food				ing Machines	11982		
In 1	N/A N/O		safe and unadulterated contact surfaces clean and sanitized	-	×		uate ventilatio		_	
(ii)	N/A N/O		from approved source	×	_			ided and accurate erly used and stored		
In (N/O N/O		stock tags, 17. Gulf Oyster regs					ackflow prevention		_
	N/A) N/O		pliance with HACCP plan					isposed; facilities maintained	×	
In	MA N/O		sory for raw/undercooked food					olied, properly constructed, clean		
	N/A	20. Heal	th care/ School prohibited food			44. Premi	ises clean, ven	min proof; personal items separate		
(In)		21 Hot	& cold water, Temp: \ 7.00 °F		1	45 Elean	c walle and ac	iliano accionatament and alama		
				_				ilings maintained and clean	×	
(P)		22. Wast	ewater properly disposed			46. No un	napproved livi	ng or sleeping quarters	*	
		22. Wast				46. No un 47. Signs	napproved livit posted; Permi	ng or sleeping quarters it & inspection report available		
(P)		22. Wast	ewater properly disposed			46. No un 47. Signs	napproved livi	ng or sleeping quarters it & inspection report available	×	
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No PH		22. Wast 23. No re	newater properly disposed codents, insects, birds, animals			46. No un 47. Signs 48. Plan F	napproved living posted; Permi Review Requir	ng or sleeping quarters it & inspection report available red		
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OFFICIAL INSPECTION REPOR

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA: Inspection Date:
HAMILTON UNION ELEMENTARY 11/30/21
Address:
Owner/Permitee:
Comments: +4 CRITICAL VIOLATIONS (CONT.) +4
49 UNITS DO HOT MEET CODE REQUIREMENTS FOR A
COMMERCIAL KITCHEN, WATER HEATER UNITS MUST BE
REPLACED WITH PLAN CHECKED AND APPROVED UNITS
FAILURE TO ADHERE THE HEALTH CODES FOR SCHOOL
KITCHENS MAY RESULT IN FINES OR OTHER PUNITIVE
ACTIONS.
OTHER VIOLATIONS
35 CLEAN & SANITIZE THE INSIDE OF THE ICE MACHIN
it is very Mordy.
(42 MAINTAIN GARBAGE DUMPSTER LIDS CLOSED AT AL
TIMES TO DISCOURAGE PESTS.
(45) CLEAN & SANITIZE ALL THE KITCHEN FLOORING. ALL
THE FLOORING WAS PRETTY FILTHY.
(45) REPAIR THE CEILING LEAK IN THE KITCHEN ARE
35) DE-ICE THE PIPING INSIDE THE WALK-IN PERKE
1
Received By: REHS: REHS:
Received by: