

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <b>YUM YUM ICE CREAM</b>		Inspection Date: <b>12/12/23</b>	
Address:		Reinspection Date (on or after): <b>Next inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee:	Phone No.:	Inspection Time: <b>2:00pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Jaqueline Math</b>		Certificate Expiration Date: <b>4/1/2027</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (See reverse side of sheet for summary)			

In = In compliance	N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site					
Critical Risk Factors for Disease						Maj	Out	COS	Out	COS
In					1. Demonstration of knowledge				24. Person in charge present and performs duties	
In					2. Communicable disease restrictions				25. Personal cleanliness and hair restraints	
In	N/O				3. Discharge of eyes, nose, mouth				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					6. Handwashing facilities available				29. Toxic substances properly identified, stored and used	
In	N/A	N/O			7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	
In	N/A				8. Time as a public health control, records				33. Nonfood contact surfaces clean	
In	N/A	N/O			9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
In	N/A	N/O			10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	
In	N/A	N/O			11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
In	N/A	N/O			12. Returned and reservice of food				37. Vending Machines	
In					13. Food safe and unadulterated				38. Adequate ventilation and lighting	
In	N/A	N/O			14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	
In					15. Food from approved source				40. Wiping cloths properly used and stored	
In	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
In	N/A	N/O			18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
In	N/A	N/O			19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	
In	N/A				20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	
In					21. Hot & cold water. Temp: <b>120</b> °F				45. Floors, walls and ceilings maintained and clean	
In					22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
In					23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available	
									48. Plan Review Required	

No PHF [ ]					
°F	Food	Location	°F	Food	Location

Comments:

*Ice cream scoops observed to be in water bin with no running water. During pause in service operations food dispensation equipment (ice cream scoop) shall be stored in running water of sufficient velocity to flush particulates to the drain. Store in bin water running. H&S 114119*

Received By: *[Signature]* REHS: *[Signature]*