OD FACILITY INSPECTION REP T GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

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			Phor	ne (530) 9	34-6102	FAX (5	530) 934-6103	Page 1 o	f	
Nar	ne of Facility/ D	BA:	0 0 1			1	1	Inspection Date:		
u	Desterr	1 R	etimos Retail #	581	82	(50	RECLAMA	12/20/22		
Add	lress:		C. Colon	901		0	cecuay	Reinspection Date (on or after):		
11.	85 Ho	EC 1	Day Arland	PA	95	90	3	7		
_	ner/Permitee:	11 1	caa, or land,		Phone No	10		(Reinspections are subject to fees)		
1 1		0 (011		riione inc	J.;		The state of the s	Exp. Date):
W	estern	Ket	ining Ketaul					4:05pm		
	ified Food Hand	ler:	12/					Certificate Expiration Date:		
	eresa 1	rel	edith					(Certificate expires five years after it is is	sued)	
Serv		utine Ins		omplaint	☐ Co	nstructio	on/Pre-opening [☐ Other:		
Appl	icable Law CALIFO	ORNIA RI	ETAIL FOOD CODE ("CalCode), Beginning v	vith section	ı 113700, C	California	Health and Safety Code	e (See reverse side of sheet for summary)		
	In = In complia		N/A = Not Applicable $N/O = Not Observed$			Major vic				
			Critical Risk Factors for Disease	Maj	Out	COS	Tation Out = Iten	ms not in compliance COS = Correcto		
In			emonstration of knowledge		1		24. Person in char:	ge present and performs duties	Out	CC
In	11/0		ommunicable disease restrictions				25. Personal clean	liness and hair restraints	+	+
In In	N/O	3. Di	scharge of eyes, nose, mouth	-			26. Approved thaw	ving methods used		
In	N/O N/O		ting, tasting, drinking, tobacco use ands clean & properly washed, glove use		+	-	27. Food separated			
	14/0		ndwashing facilities available		+		28. Washing fruits			_
In	N/A N/O	7. Pro	oper hot and cold food holding temps				30. Food storage 3	ses properly identified, stored and used 31. Self service, 32. Labeled	-	-
	(N/A)	8. Tir	me as a public health control, records				33. Nonfood contact	ct surfaces clean		-
In	N/A N/O		oper cooling methods				34. Warewashing fa	facilities maintained, test strips		
In In	N/A N/O		oper cooking time and temps cheating temperature for hot holding				35. Equipment, ute	ensils, approved, clean good repair		
In	N/A (N/O)		eturned and reservice of food		-		36. Equipment, ute	nsils and linens, storage and use		
In)			od safe and unadulterated		+		 Vending Machi Adequate ventil 			
In	N/A N/O	14. Fo	od contact surfaces clean and sanitized					provided and accurate		
In)	200	15. Fo	od from approved source				40. Wiping cloths p	properly used and stored		
	N/A N/O	16. Sh	ell stock tags, 17. Gulf Oyster regs				41. Plumbing, prop	er backflow prevention		
In	N/A N/O		mpliance with HACCP plan visory for raw/undercooked food				42. Garbage proper	ly disposed; facilities maintained		
	N/A		alth care/ School prohibited food		\vdash		43. Totlet facilities	supplied, properly constructed, clean		
In)			t & cold water. Temp: \3\ °F				45. Floors walls an	vermin proof; personal items separate d ceilings maintained and clean		
<u>In</u>		22. Wa	stewater properly disposed				46. No unapproved	living or sleeping quarters		
ID		23. No	rodents, insects, birds, animals			47. Signs posted; Permit & inspection report available				
							48. Plan Review Red	quired		
No P	TIE []									
°F	Food		T							
·F	F000	-	Location		°F	Food		Location		
40	Milk		Walk-in Cooles		149	Tag	nito	Hot Soc Rolles		
41	Lunchal	oles	openface cooles)		
					+					
Com	ments:		I							
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1	YO VI	ola	tions observe	٥.	6000	FF	06			
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lecc:	ved By:	\ A	myles Pott					H. Wells		