FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of

	Facility/ D	BA:		(000)	34-0102		530) 934-6103				
Nanc			horn					Inspection Date:			
Address:											
								Reinspection Date (on or after):			
O /D	٠.							(Reinspections are subject to fees)			
Owner/Permitee:						Phone No.:			Permit Exp. Date:		
								9130 AM			
Certified F	ood Hand	ler:	-1-					Certificate Expiration Date:			
Dan	ne	10	mls.					Certificate expires five years after it is			
Service:		utine Ins		nplaint	□ Cc	onstructi	on/Pre-opening	Other:	issued)		
Applicable L	aw CALIF	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wa	ith section	113700, 0	California	Health and Safety Cod	de (See reverse side of sheet for summary)			
	In compli										
111	in compi		N/A = Not Applicable $N/O = Not ObsCritical Risk Factors for Disease$			Major vi	olation Out = Ite	cms not in compliance $cos = correct$	ted On Sit	e	
In			monstration of knowledge	Maj	Out	COS	24 Parson in aba		Out	CO	
In -		2. Co	mmunicable disease restrictions			_	Person in charge present and performs duties Personal cleanliness and hair restraints		_	-	
In	N/O	3. Di:	scharge of eyes, nose, mouth				26. Approved that	wing methods used	-	-	
In	In N/O 4, I		ing, tasting, drinking, tobacco use				27. Food separated and protected		1	1	
In	In N/O		nds clean & properly washed, glove use				28. Washing fruits and vegetables				
dn N/A			ndwashing facilities available per hot and cold food holding temps	-			29. Toxic substances properly identified, stored and used				
			ne as a public health control, records	-			30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean				
In N/A			per cooling methods		1		34. Warewashing facilities maintained, test strips		-		
	In N/A N/O 10. Pro		oper cooking time and temps				35. Equipment, ut	5. Equipment, utensils, approved, clean good repair			
In N/A N/O		11. Re	11. Reheating temperature for hot holding				36. Equipment, uto	quipment, utensils and linens, storage and use			
In N/A N/O		Returned and reservice of food Food safe and unadulterated		-	-		37. Vending Mach	Vending Machines			
In N/A N/O		14. Food contact surfaces clean and sanitized			-		38. Adequate ventilation and lighting		1		
In		15. Foo	15. Food from approved source				Thermometers provided and accurate Wiping cloths properly used and stored				
In N/A N/O		16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, pror	41. Plumbing, proper backflow prevention			
In N/A N/O		18. Compliance with HACCP plan					42. Garbage prope	42. Garbage properly disposed; facilities maintained			
In N/A N/O In N/A)		19. Advisory for raw/undercooked food					 Toilet facilities 	supplied, properly constructed, clean			
In N/A		20. Health care/ School prohibited food 21. Hot & cold water. Temp: 20°F					44. Premises clean	Premises clean, vermin proof; personal items separate			
Vin-3		22. Wastewater properly disposed				_	45. Floors, walls at	oors, walls and ceilings maintained and clean unapproved living or sleeping quarters			
In	In		23. No rodents, insects, birds, animals				47 Signs nosted: P	ermit & inspection report available			
7							48. Plan Review Re	equired			
								•			
No PHF											
	Food Location			°F Food Location							
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