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 _____

Name of Facility/ DBA:								Inspection Date:			
K \$	-	IAI NADOLE I	12/6/23								
Address:								Reinspection Date (on or after):			
1050 South ST., ORLAND 95963								NEXT INSPECTION (Reinspections are subject to fees)			
Owner/Permitee:	_			Phone No.:			Inspection Time: Permit Exp. Date:				
MONI	1	PULAGUA					11:30				
Certified Food Handler MGR.								Certificate Expiration Date:	:		$\neg \neg$
XAI THAQ								(Certificate expires five years a	after it is issue	ed)	
Service:	Routi	ne Inspec		plaint	☐ Co	nstructio	n/Pre-opening 🛮	Other:			
Applicable Law CA	LIFOR	NIA RETA	IL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for sum	nary)		
In = In com	plian	ce N/A	A = Not Applicable N/O = Not Obse	erved	Maj = N	laior vio	olation Out = Items	not in compliance COS	= Corrected	On Site	
	Critical Risk Factors for Disease			Maj	Out	COS					COS
ln		1. Demonstration of knowledge			-			son in charge present and performs duties			
In N	/O	Communicable disease restrictions Discharge of eyes, nose, mouth			+			onal cleanliness and hair restraints roved thawing methods used			
	0	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected				
	O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables				
In N/A N/	10	6. Handwashing facilities available			×			xic substances properly identified, stored and used od storage, 31. Self service, 32. Labeled			
In N/A N	0	7. Proper hot and cold food holding temps 8. Time as a public health control, records					9 /	contact surfaces clean			
In N/A N	O	9. Proper cooling methods						ing facilities maintained, test strips			
In N/A N	_	10. Proper cooking time and temps						ent, utensils, approved, clean good repair			
In N/A N		11. Reheating temperature for hot holding						tipment, utensils and linens, storage and use			
In N/A N	0)	12. Returned and reservice of food 13. Food safe and unadulterated					37. Vending Machin	Adequate ventilation and lighting			
	0	14. Food contact surfaces clean and sanitized						. Thermometers provided and accurate			
(ff)		15. Food from approved source						Wiping cloths properly used and stored			
The state of the s	0	16. Shell stock tags, 17. Gulf Oyster regs						1. Plumbing, proper backflow prevention			
	O O	18. Compliance with HACCP plan 19. Advisory for raw/undercooked food						Garbage properly disposed; facilities maintained Coilet facilities supplied, properly constructed, clean			
In CNA	VA .							emises clean, vermin proof, personal items separate			
	21. Hot & cold water. Temp: \700 °F						45. Floors, walls an	Ills and ceilings maintained and clean			
			Wastewater properly disposed					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 F	°F Food		Location			Food Location			tion		
40 Pan	io ethers		KITCHEN PRED COLER								
w Cmi	CHICLEN										
39 244	39 844		2- DOOR TRUE FRIS		E						
Comments:											
- PE-INSPECTION OF PREVIOUS VIOLATIONS FOUND THAT											
MOST VIOLATIONS WERE CORRECTED WITH THE FOLLOWING											
REMAINING!											
GREPAIR HANDWARH SINK SO THAT IT PROVIDES HOT											
FLOWING WATER.											
Ca			A BACKFLOW	5	REI		STIDN	DEVICE ON	Mof	Si	NK
142				/							
DREPAIR THE CEILING ROOF IN THE BALK FOOM.											
Received By: REHS: NORTH AND											