## 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 2

			Thone (55	30173	4-0102	FAX (530) 934-6103			
Nar	ne of Facility/ DB		- h - 1				Inspection Date:		
15	Saymont Inn & Suites						2/16/23		
Add	dress: Reinspection					Reinspection Date (on or after):			
1	99 NI +	LIM	(Reinspections are subject to fees)						
Own	ner/Permitee:	TUIT	DUCED I FILE. WILL	-4	1600	CF			
	SURRAJ INC.				'none No.:		Inspection Time: Permit Exp. Date:		
			C.				8130 AM 1/3	1/24	
	ified Food Handle						Certificate Expiration Date:		
L	NEED TO OBTAIN					(Certificate expires five years after it is issued)			
						struction/Pre-opening	Other:	isucu)	
Appl	icable Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning with so	section	113700, Ca	ifornia Health and Safety Code	See reverse side of sheet for summary)		
	1,021 (2)11/1-21 (12)								
1	In = In complia		/A = Not Applicable N/O = Not Observ Critical Risk Factors for Disease				s not in compliance $COS = Correct$		
185			nonstration of knowledge	Maj	Out	COS 24 Parson in about		Out	COS
(In)			nmunicable disease restrictions		X	24. Person in charge	e present and performs duties ness and hair restraints	-	
In	<b>(N/O)</b>		harge of eyes, nose, mouth			26. Approved thawi		+	
In	200		ng, tasting, drinking, tobacco use			27. Food separated			
In	N/0		ds clean & properly washed, glove use			28. Washing fruits a	nd vegetables		
In	N/A ) N/O		dwashing facilities available		×		s properly identified, stored and used		
In C	N/A N/O		er hot and cold food holding temps			30. Food storage, 31	. Self service, 32. Labeled		
In	N/A N/O		e as a public health control, records er cooling methods	7		33. Nonfood contact	surfaces clean		
In	N/A N/O		per cooking time and temps			34. Warewashing fa	cilities maintained, test strips	X	
In &	N/A N/O		eating temperature for hot holding				sils, approved, clean good repair sils and linens, storage and use	**	
In	N/A) N/O		armed and reservice of food			37. Vending Machin	sils and linens, storage and use	+ - +	
In		13. Food	d safe and unadulterated			38. Adequate ventila		+ +	
In (	N/A N/O		d contact surfaces clean and sanitized			39. Thermometers p	ovided and accurate		
_In>		15. Food	from approved source			40. Wiping cloths pr	operly used and stored		
In	N/A N/O	16. Shel	stock tags, 17. Gulf Oyster regs				backflow prevention	X	
In (	N/A N/O		pliance with HACCP plan			42. Garbage properly	disposed; facilities maintained		
In (	N/A		isory for raw/undercooked food th care/ School prohibited food			43. Toilet facilities s	applied, properly constructed, clean		
In	100		& cold water. Temp: \\(\frac{120}{20}\) °F		-+	44. Premises clean, v	ermin proof; personal items separate ceilings maintained and clean		
In )			tewater properly disposed				ving or sleeping quarters		
(	1					40. No unapproved in	ving of steeping quarters		
In			odents, insects, birds, animals			47. Signs posted: Per			
The same of the sa						47. Signs posted; Per 48. Plan Review Req	mit & inspection report available		
In							mit & inspection report available		
In No P							mit & inspection report available		
In	HF 🏹				°F		mit & inspection report available		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
In No P			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
No P°F	Food		odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
No P°F			odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
No P°F	Food		odents, insects, birds, animals		°F	48. Plan Review Req	mit & inspection report available uired		
No P°F	Food	23. No n	Location			Food	mit & inspection report available uired  Location		
No P°F	Food ments:	23. No r	Location  Sink Observed +	Ō	hav	Food  Flan Review Req	Location  Location	e to	)
No P°F	Food ments:	23. No r	Location  Sink Observed +	0	hav	Food  Flan Review Req	Location  Location	e to	)
No P°F	Food  ments:  Hand w  The cof	23. No r	Location  Location  Sink Observed to the chan	el	have	Food  Food  Plan Review Req	Location  Location  Location	the	)
No P°F	Food  ments:  Hand w  The cof	23. No r	Location  Location  Sink Observed to the chan	el	have	Food  Food  Plan Review Req	Location  Location  Location	the	)
No P°F	Food  ments:  Hand w  the cot  hand w	23. No r	Location  Location  Sink Observed to pote being Clean  Sink STOP W	eel VAI	have	Food  Food  Le heavy gr he hapel was	Location  Location  Location  Location  Location  Location  Location	the K!	)
No P°F	Food  ments:  Hand w  the cot  hand w	23. No r	Location  Location  Sink Observed to pote being Clean  Sink STOP W	eel VAI	have	Food  Food  Le heavy gr he hapel was	Location  Location  Location  Location  Location  Location  Location	the K!	)
No P°F	Food  ments:  Hand w  the cot  hand w	23. No r	Location  Location  Sink Observed to pote being Clean  Sink STOP W	eel VAI	have	Food  Food  Le heavy gr he hapel was	Location  Location  Location  Location  Location  Location  Location	the K!	)
No P°F	Food  Hand wanter the cot  hand wanter wall was	est fee work	Location  Location  Location  Sink observed to pots being Clean  Sink, STOP was a soap dispense	val val	how cell	Food  Food  Pheavy gr he hand was ASH TN H  BYVED TO be	Location  Location  Location  Location  Location  Location  ANDWASH SIN  Location  Red	the K!	)
No P°F	Food  Hand wanter the cot  hand wanter wall was	est fee work	Location  Location  Location  Sink observed to pots being Clean  Sink, STOP was a soap dispense	val val	how cell	Food  Food  Pheavy gr he hand was ASH TN H  BYVED TO be	Location  Location  Location  Location  Location  Location  ANDWASH SIN  Location  Red	the K!	)
No P°F	Food  Hand wanter the cot  hand wanter wall was	est fee work	Location  Location  Sink Observed to pote being Clean  Sink STOP W	val val	how cell	Food  Food  Pheavy gr he hand was ASH TN H  BYVED TO be	Location  Location  Location  Location  Location  Location  ANDWASH SIN  Location  Red	the K!	)
No P°F	Food  Hand wanter the cot  hand wanter wall was	est fee work	Location  Location  Location  Sink observed to pots being Clean  Sink, STOP was a soap dispense	val val	how cell	Food  Food  Pheavy gr he hand was ASH TN H  BYVED TO be	Location  Location  Location  Location  Location  Location  ANDWASH SIN  Location  Red	the K!	)
No P°F	Hand wanted wall more than the discount of the	est fee work	Location  Location  Location  Sink observed to pots being Clean  Sink, STOP was a soap dispense	val val	have lessely obs	Food  Food  Food  ASH TN H  STVENT TO LOCALINA  FOOD  FOOD	Location  Location  Location  Location  ANDWASH SIN  Empty .   Ret	the K!	)
No P°F	Food  Hand wanter the cot  hand wanter wall was	est fee work	Location  Location  Location  Sink observed to pots being Clean  Sink, STOP was a soap dispense	val val	have lessely obs	Food  Food  Pheavy gr he hand was ASH TN H  BYVED TO be	Location  Location  Location  Location  ANDWASH SIN  Empty .   Ret	the K!	

## FOOD FACILITY INSPECTION REPORT

## **Continuation Sheet**

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility/ DBA:	Inspection Date:
Address: Address:	2/10/23
199 NO HUMBOLDT AVE WILLOWS, CA	
GURR	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Head	lth and Safety Code
Comments:	
Comments.	
D Certificate for FOOD MANAGER NOTED to BIZ	LACKING/EXPIRED/6/37AIN
Certificate in 60 days from today.	
34) Warewosh sink observed to be sto	ined due to coffee
tentin unscheddad claiming. I clean the	3-compsinko
34) Inadequate plumbing at 3 comp	
come from fancet as well as any fixte	
submittalto this dept. The water fau	
sustain adequete water flow @ 120°12	,
41) Floor Sink below three compartment	I
heavy food debris/grime buildup.	1
100 0 COSTS / SHAME DULLOUPS 1	CHECKS WIGHTEN.
Received By: REHS:	OV RHAKTA