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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			1 Hone (220122	74-0102	LUV (2	00) 934-0103				
	of Facility/ DB/		a & Frank Cair	0/0	121			Inspection Date: 2 116/23	 3		
Addres	ss:		ch // 11/	1	,	00		Reinspection Date (on or			
		6	St. Hamiliter	Lu	ty,	(H		(Reinspections are subject to fees)		
Owner/Permitee:					Phone No.:			Inspection Time:	Permit Exp. Date:		
Cortifi	RTT ed Food Handle		DAL GIL					Soo pm Certificate Expiration Da	tor		
Certific	RITH		DAL GIL					(Certificate expires five year	.te: •		
				-1-1-4	П.С-		-/D		rs after it is iss	ued)	
Service		ine Inspe	AIL FOOD CODE ("CalCode), Beginning with					Other:	***************************************		
Applica	iole Law CALITOI	UVIA KEIF	Calcode J, Degulating will	n section	<i>i</i> 113700, C	шуотпи	Treatin and Sujery Code (See reverse side of sheet for su	aimary)		
]	In = In compliar		A = Not Applicable N/O = Not Observation Picture for Disease	_	Maj = N	Aajor vio	olation Out = Items	not in compliance CO	S = Correcte	d On Sit	
(In)	Critical Risk Factors for Disease 1. Demonstration of knowledge		Maj	Out	COS	24 Person in charge	24. Person in charge present and performs duties			COS	
th				1			25. Personal cleanliness and hair restraints				
dn	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used				
	N/O		ng, tasting, drinking, tobacco use				27. Food separated a				
(In)	N/O		ds clean & properly washed, glove use				28. Washing fruits and vegetables				
In In	N/A N/O	6. Handwashing facilities available			\sim			29. Toxic substances properly identified, stored and used 30. Food storage, 31. Self service, 32. Labeled			-
	N/A N/O 7. Proper hot and cold food holding temps N/A 8. Time as a public health control, records				1			contact surfaces clean			
	N/A N/O		er cooling methods					ewashing facilities maintained, test strips			
	N/A N/O		per cooking time and temps					35. Equipment, utensils, approved, clean good repair			
	N/A N/O		eating temperature for hot holding					. Equipment, utensils and linens, storage and use			
	N/A (N/O)		armed and reservice of food				37. Vending Machines				
In)	N/A N/O		d safe and unadulterated	-			38. Adequate ventilation and lighting				-
In)	N/A N/U		d contact surfaces clean and sanitized from approved source	+	1			Thermometers provided and accurate Wiping cloths properly used and stored			-
	N/A) N/O		Il stock tags, 17. Gulf Oyster regs	-				41. Plumbing, proper backflow prevention			-
	N/A N/O		apliance with HACCP plan					y disposed; facilities maint	ained		
In	N/A) 2 N/O	The state of the s					43. Toilet facilities supplied, properly constructed, clean				
_	N/A		lth care/ School prohibited food				44. Premises clean, vermin proof; personal items separate				
			-			45. Floors, walls and ceilings maintained and clean					
In			stewater properly disposed	-				living or sleeping quarters	-21-1-1	-	-
In		25. NO I	odents, insects, birds, animals	1			48. Plan Review Re	rmit & inspection report av	aliable		
					20						""
No P											
°F	Food		Location		°F		Food	Loc	cation		
140	Fredchie	Ken	Display case hat he	lding	2						
		s Sandwick for fold									
			Tanadar P	0							
Com	ments:				1						
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			WASH SINKS SHA								22
P	APER	TOI	WELS & WARM W	JAT	ER	17	he troot	hand wesh	Sink	W	5
n	wheel &	10 la	ich souple pay	per-	town	eliv	Dispers	v. The "5	wdu	7	
6	soap c	llop	inger was doze	irve	elf	s V	se grimy	and lacks	dp	aper	-
+	ornel	in d	spenget.				A 7 .0				
33) Clear	2,0	I here Contact	Spe	ts0	n	Single de	or PRIDG	E/Ck	ing	no int
	eived By:		mm & Tlylu	(E)	1			Bhokte	7		
		1 1/1	1 1 1				-				