FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

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| | | | Phone | e (530) 9 | 34-6102 | FAX (530) 934-6103 | Pag | ge 1 of | |
|-------------------------|---|---|--|------------|--|---|--|-----------------|------|
| Na | me of Facility/ D | | | | | (000))010103 | Inspection Date: | | |
| | Dest W | esta | | | | | | | |
| Ad | dress: | | em Willows Inn | | | | 3/02/23 | | |
| Owner/Permitee: WILLOWS | | | | | | | Reinspection Date (on or after): | | |
| Ow | ner/Permitee: | TIU | MINDOWI AVE WILL | -0W: | 5 | | next ispection are subject to fees) | n | |
| | | | | | Phone N | 10.: | | ermit Exp. Da | ite: |
| Surest Patel | | | | | | 8:25am | | | |
| Cer | tified Food Hand | ller: | | | | | | | |
| | SURESH | 1 PA | TEL | | | | Certificate Expiration Date: | | |
| | | outine Ins | | nnlaint | ПС | ongtmentia/P | (Certificate expires five years after | r it is issued) | |
| App | licable Law CALIF | ORNIA R | ETAIL FOOD CODE ("CalCode), Beginning wi | th section | 112700 | onstruction/Pre-opening | Other: | | |
| | | | | in section | 113700, | California Health and Safety Code (| See reverse side of sheet for summar | y) | |
| - | In = In compli | ance | N/A = Not Applicable $N/O = Not Obs$ | served | Maj = | Major violation Out = Items | not in compliance COS = C | orrected On S | |
| In | | 1.0 | Critical Risk Factors for Disease | Maj | Out | COS | s not in compnance COS - Correct | | COS |
| In | | 2. C | emonstration of knowledge ommunicable disease restrictions | - | - | 24. Person in charge | present and performs duties | Out | - 00 |
| In | N/O | 3 Di | ischarge of eyes, nose, mouth | - | | 25. Personal cleanlin | ess and hair restraints | | - |
| In | N/O | 4. Ea | ating, tasting, drinking, tobacco use | - | - | 26. Approved thawir | ed thawing methods used | | |
| In | N/O | 5. Ha | ands clean & properly washed, glove use | | | 27. Food separated a | nd protected | | |
| In | | 6. Ha | andwashing facilities available | | | 28. Washing fruits ar | nd vegetables | | |
| In | N/A N/O | N/O 7. Proper hot and cold food holding temps | | | | 30 Food storage 21 | properly identified, stored and u Self service, 32. Labeled | ised | |
| In | N/A | 8. Tir | me as a public health control, records | | | 33. Nonfood contact | surfaces clean | | - |
| In | N/A N/O | | oper cooling methods | | | 34. Warewashing fac | ilities maintained test strips | V | - |
| In | N/A N/O | 10. Pr | oper cooking time and temps | | | 35. Equipment, utens | ils, approved, clean good repair | 0 | + |
| In | N/A N/O | 11. Ke | cheating temperature for hot holding cturned and reservice of food | | | 36. Equipment, utens | ils and linens, storage and use | | |
| In | 14/0 | 13 Fo | od safe and unadulterated | | | 37. Vending Machine | 7. Vending Machines | | |
| In | N/A N/O | 14. Fo | od contact surfaces clean and sanitized | | - | 38. Adequate ventilat | e ventilation and lighting | | |
| In | | 15. Fo | od from approved source | | | 39. Thermometers pro | s provided and accurate | | |
| In | N/A N/O | 16. Sh | ell stock tags, 17. Gulf Oyster regs | | | 40. Wiping cloths pro | cloths properly used and stored g, proper backflow prevention | | |
| In | N/A N/O | 18. Co | mpliance with HACCP plan | | | 42. Garbage properly | disposed: facilities maint in 1 | | |
| In | N/A N/O 19. Advisory for raw/undercooked food | | | | 42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean | | | | |
| In In | N/A | 20. He | alth care/ School prohibited food | | | 44. Premises clean, vermin proof; personal items separate | | rate | |
| In | -1. Hot & cold water. Temp. | | | | | 45. Floors, walls and ceilings maintained and clean | | | 1 |
| In | 22. Waste water property disposed | | | | 46. No unapproved living or sleeping quarters | | | | |
| | | 23.110 | rodents, misects, birds, ammais | | | 47. Signs posted; Permit & inspection report available | | | |
| | | | | | | 48. Plan Review Requ | ired | | |
| No P | HF [] | | | | | | | | |
| °F | Food | | Location | | OF | | | | |
| | Scramble | | Location | | °F Food | | Location | | |
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| | egg 5 | | 101111 | | | | | | |
| 141 | Suagar | _ | hot trang | | | | | | |
| | | | 101111 | | | | | | |
| 140 | hash bro | | 1-1 | | | | | | |
| 1-10 | The Dit | NW | hot tray singleDoor | | | | | | |
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| | tocilit | 4. 1 | Provide test string | ~ (|) - | 1 1 | 1 | | |
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