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

	Phor	ne (530) 93	34-6102	FAX (53)	934-6103	Page I of	1	
Name of Facility/ I	BA:					Inspection Date:		
Bia Kahuna trozen Youwf						3/9/22		
Address:		1				Reinspection Date (on or after):		
156 F	Walker St al		01	000	202			
Owner/Permitee: Phone No.:						(Reinspections are subject to fees)		
Phone No.:						Inspection Time: Permit Exp. Date:		e:
120el 1	ornes,					4:00 pm		
Certified Food Han	iler:					Certificate Expiration Date:		
- More	Current/Verified					(Certificate expires five years after it is issued)		
		omplaint	☐ Co	onstruction	Pre-opening	☐ Other:	sueu)	
Applicable Law CALII	ORNIA RETAIL FOOD CODE ("CalCode), Beginning	with section	113700, 0	California He	alth and Safety Cod	e (See reverse side of sheet for summary)		
					5 Times	6.		
In = In compl	11 110 11010			Major viola	tion Out = Iter	ms not in compliance $COS = Correcte$	ed On Sit	te
In	Critical Risk Factors for Disease 1. Demonstration of knowledge	Maj	Out	COS	34 B : 1		Out	COS
In	Communicable disease restrictions	 	-		24. Person in char	ge present and performs duties liness and hair restraints	-	-
In N/O	3. Discharge of eyes, nose, mouth					ving methods used	-	-
In N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated		-	-
In N/O	5. Hands clean & properly washed, glove use				28. Washing fruits	and vegetables	+	-
In)	Handwashing facilities available				29. Toxic substance	ces properly identified, stored and used	1	+
In N/A N/O	7. Proper hot and cold food holding temps				0. Food storage, 2	31. Self service, 32. Labeled		
In N/A N/O	8. Time as a public health control, records				Nonfood conta	ct surfaces clean		
In N/A N/O	9. Proper cooling methods			3	4. Warewashing 1	facilities maintained, test strips		
In N/A N/O	Proper cooking time and temps Reheating temperature for hot holding				5. Equipment, ute	ensils, approved, clean good repair		
In N/A N/O	12. Returned and reservice of food			3	6. Equipment, ute	ensils and linens, storage and use		
ln)	13. Food safe and unadulterated				7. Vending Mach	lation and lighting		
n N/A N/O	14. Food contact surfaces clean and sanitized			3	9 Thermometers	provided and accurate		
n	15. Food from approved source			4	0. Wiping cloths r	properly used and stored		
n N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs			4	1. Plumbing, prop	per backflow prevention		
n N/A N/O	18. Compliance with HACCP plan			4	Garbage proper	ly disposed; facilities maintained		
n N/A N/O 19. Advisory for raw/undercooked food n N/A 20. Health care/ School prohibited food 21. Hot & cold water. Temp: 1.2 °F		200		4	43. Toilet facilities supplied, properly constructed, clean		X	
				4	 Premises clean, 	es clean, vermin proof; personal items separate		
n)				4	45. Floors, walls and ceilings maintained and clean 46. No unapproved living or sleeping quarters			
23. No rodents, insects, birds, animals				4				
To rodono, moces, onds, annuas				47. Signs posted; Permit & inspection report available 48. Plan Review Required				
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