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 _____

				(000)	34-0102	1101(5	20/32.0102				
Name of Fa	acility/ DE	BA:		1				Inspection Date:			
Muan'S EMORIAL +					ALL			5/11/22			
Address:								Reinspection Date (on or after):			
5	25	111	SUCAMORE C	_	. 11	1111	Swo	(Reinspections are subject to fees)			
Owner/Perr	nitee:	VO	994118	. 1<	Phone No		0003	Inspection Time:	Permit E	vn Data	
Owner	micc.		1		r none inc			AND THE PROPERTY OF THE PROPER	remit E.	xp. Date	
(2	LEA	ا الما	Ou - yes					0:00	_		
Certified Fo	ood Handl	er:						Certificate Expiration Date	e:		
COMPANIES CONTRACTOR C	N/A		1								
Campiago		tine Inspe	-ti	-1-:	T C-			(Certificate expires five years	after it is iss	ued)	
Service:					_			Other:			
Applicable La	aw CALIFO	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for sum	imary)		
In = 1	In complia	noe M	/A = Not Applicable $N/O = Not Obset$	arvad	Mai - N	/ajor vi	olation Out - Itama	not in compliance COS	- Correcte	d On Sit	0
111-1	in compile				Out	COS			- Correcte	Out	COS
In			onstration of knowledge	Maj	Out	003	24. Person in charge present and performs duties			Out	003
R			municable disease restrictions	-			25. Personal cleanliness and hair restraints			 	
In	N/O		harge of eyes, nose, mouth	-	-			Approved thawing methods used			-
	N/O 4. Eating, tasting, drinking, tobacco use						Food separated and protected			<u> </u>	
In	N/O 5. Hands clean & properly washed, glove use			1			hing fruits and vegetables			<u> </u>	
(In)					+			ances properly identified, stored and used			
In (N/A) N/O			er hot and cold food holding temps					Food storage, 31. Self service, 32. Labeled			
In NA			as a public health control, records				33. Nonfood contact			-	
In N/A			er cooling methods					cilities maintained, test strips	3		
In N/A N/O		-	10. Proper cooking time and temps					utensils, approved, clean good repair			
In N/A N/O			11. Reheating temperature for hot holding			-		utensils and linens, storage and use			
In N/A N/O			12. Returned and reservice of food				37. Vending Machin				
In			13. Food safe and unadulterated				38. Adequate ventila				
In N/A N/O		14. Food contact surfaces clean and sanitized					39. Thermometers pr				
In			15. Food from approved source					operly used and stored			
In N/A N/O			16. Shell stock tags, 17. Gulf Oyster regs					backflow prevention		×	
In N/A N/O			pliance with HACCP plan					disposed; facilities maintair	ned		
In N/A N/O			19. Advisory for raw/undercooked food					ipplied, properly constructed			
In N/A			20. Health care/ School prohibited food					ermin proof; personal items			
(In) 21. I			. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					alls and ceilings maintained and clean		×	
In			22. Wastewater properly disposed					ed living or sleeping quarters			
In		22. Wast	ewater properly disposed		1 1		40. No unapproved ii	ving or sleeping quarters			
(n)			dewater properly disposed odents, insects, birds, animals						lable		
In In	- 11 - 11							mit & inspection report avail	lable		
(In)							47. Signs posted; Per	mit & inspection report avail	lable		
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