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

Page 1 of

Address  Add	Name of Facility/ DB	Α.	Phone (	530) 9	934-6102	FAX (5.	30) 934-6103	Inspection Date:				
Service:	PAPET BY MY (LE											
Service:	Allow DUANCHE											
Service:	Audiess.							Reinspection Date (on or after):				
Service:	201	(Reinspections are subject to fees)										
Service:	Owner/Permitee: Phone No.:											
Service:	VOIST					4:00			- 1			
Service:	Certified Food Handle	er:	0011111110	_					ate:		-	
Service:	KRISTINIE COFFMAN								10/10/23			
Applicable Law EMPORNIA RETAIL FOOD CORD ("Calcabilla, Registed with section 1)1700, Calcifornia Health and Sufety Code ("See revers aid of sheet for summary)				nstructio	n/Pre-opening []							
In - In compliance N/A - Not Applicable N/O - Not Observed Maj - Major violation Out - Hems not in compliance COS = Corrected On Site Critical Risk Pactors for Disease Maj Out COS									ummary)		-	
Critical Risk Ractors for Disease    Demonstration of Natowledge   24 Person in charge present and performs duties   12 Personal cleanliness and hair retaints   15 Personal cleanliness   15 Personal cleanliness and hair retaints   15 Personal cleanliness   15 Personal cleanliness   15 Personal cleanliness   15 Personal clean and sanitated   15 Personal cleanliness   15 Personal clean and sanitated   15 Personal cleanliness   15 Personal clean and sanitated   15 Personal clean and sanitated   15 Personal clean and sanitated   15 Personal clean   15 Personal clean and sanitated   15 Personal cleanliness   15 Personal						J						
1. Demonstration of knowledge   24 Person in charge present and performs duties   1 Person   1 Pe	In = In complia	**		_	- 1							
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No   3. Discharge of eyes, nose, mouth   26. Approved thawing methods used   1   10   10   10   10   10   10   10	CID CID			-		-			ies			
In   No												
Fig.   No.   No.   Proper host and cold food holding temps   30. Food storage, 31. Self service, 32. Labeled   No.   Proper cooling methods   30. Food storage, 31. Self service, 32. Labeled   No.   Proper cooling methods   34. Warwashing facilities maintained, test strips   No.   No.   Proper cooling methods   34. Warwashing facilities maintained, test strips   No.   No.   No.   Proper cooling methods   34. Warwashing facilities maintained, test strips   No.   No.   No.   Proper cooling methods   No.   No.   No.   No.   Proper cooling methods   No.   No.   No.   No.   No.   No.   No.   No.   No.   Rebending demperature for hot holding   No.   N	In N/O						<del></del>					
The NA NO   7. Proper hot and cold food holding temps   30. Food storage, 31. Self-service, 32. Labeled   NA NO   9. Proper cooling methods   33. Nonfrod contact surfaces clean   33. Nonfrod contact surfaces clean   34. Warrwashing facilities maintained, test strips   10. N/A NO   10. Proper cooking time and temps   35. Equipment, utensits, approach, clean good repair   10. N/A NO   10. Proper cooking time and temps   36. Equipment, utensits, approach, clean good repair   10. N/A NO   12. Returned and reservice of food   37. Vending Machines   38. Adequate ventilation and lighting   11. N/A NO   14. Food contact surfaces learn and saintized   39. Thermometers provided and accurate   11. N/A NO   14. Food contact surfaces learn and saintized   39. Thermometers provided and accurate   11. N/A NO   16. Shell stock tags, 17. Culf Oyster regs   40. Wiping cloths properly used and stored   11. N/A NO   16. Shell stock tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumbing, proper backlots, tags, 17. Culf Oyster regs   41. Plumb	n N/O	5. Hand	Is clean & properly washed, glove use									
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