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

	Phone	(530) 9.	34-6102	FAX (530) 934-6103		01		
Name of Facility/ D	DA:				Inspection Date:			
Address: 1399 W. WOOD ST. WILLOWS CA Owner/Permitee: Russel Morgan Inc. Certified Food Handler: Compared to the second of t					R/2122	5/3/23		
Address:								
1399 (1)	WOOD ST INILL	OW	5	CA	Reinspection Date (on or after):			
Owner/Permitee:	3/6. 0 / 1		Dhone M					
Russel	A. C. T.		Phone No).:		Exp. Date	2:	
Mussell	Torgan Inc.				10:15 AM			
Certified Food Hand	ler:				Certificate Expiration Date:			
Jettery	(Ear 207)				(Centificate expires five years after it is	(benezi		
	utine Inspection Reinspection Con	nplaint	□ Co	nstruction/Pre-opening	□ Other:	133464)	-	
Applicable Law CALIF	ORNIA RETAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	alifornia Health and Safety	Code (See reverse side of sheet for summary)			
In = In compli				15 - 375				
	Critical Risk Factors for Disease	Maj	Out	Aajor violation Out	= Items not in compliance COS = Correc			
In	Demonstration of knowledge	Triaj	Jour		charge present and performs duties	Out	COS	
In	Communicable disease restrictions				cleanliness and hair restraints		-	
In N/O	3. Discharge of eyes, nose, mouth				thawing methods used			
In N/O N/O	Eating, tasting, drinking, tobacco use Hands clean & properly washed, glove use	-	-	27. Food sepa	arated and protected			
(In)	6. Handwashing facilities available		-	28. Washing	fruits and vegetables			
In N/A N/O	7. Proper hot and cold food holding temps		1	30 Food stor	stances properly identified, stored and used age, 31. Self service, 32. Labeled	-		
In (N/A)	8. Time as a public health control, records			33. Nonfood	contact surfaces clean	+	-	
In N/A N/O	9. Proper cooling methods			34. Warewash	ing facilities maintained, test strips	+		
In N/A N/O In N/A N/O	10. Proper cooking time and temps			35. Equipmen	t, utensils, approved, clean good repair			
In N/A N/O	Reheating temperature for hot holding Returned and reservice of food			36. Equipmen	t, utensils and linens, storage and use			
In	13. Food safe and unadulterated			37. Vending N	Aachines ventilation and lighting			
In N/A N/O	14. Food contact surfaces clean and sanitized			39. Thermome	eters provided and accurate			
In	15. Food from approved source	11/2		40. Wiping clo	oths properly used and stored	+		
In N/A N/O In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing,	proper backflow prevention			
In N/A N/O	Compliance with HACCP plan Advisory for raw/undercooked food			42. Garbage p	roperly disposed; facilities maintained			
In N/A	20. Health care/ School prohibited food			43. Toilet faci	ities supplied, properly constructed, clean			
In	21. Hot & cold water. Temp:		X	44. Premises c	lean, vermin proof; personal items separate lls and ceilings maintained and clean			
In	22. Wastewater properly disposed		1	46. No unappro	oved living or sleeping quarters	X		
In	23. No rodents, insects, birds, animals			47. Signs poste	ed; Permit & inspection report available			
				48. Plan Revie				
No PHF []								
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