OD FACILITY INSPECTION REF RESTRICTION COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of _______

Name of Facility/ D	BA:	0 0 = 1		· ·			Inspection Date:			
Name of Facility DBA: Hamilton Unified School District Address: Highway 32 & 45, Hamilton City CA Owner/Permitee: Hamilton Union High School Phone No.: Inspection Date: 05 04 Reinspection Date (or Next Inspection Date) (Reinspection Date) Inspection Date: 05 04 Next Inspection Time: Inspection Time: 10:40 am								3		
Address:							Reinspection Date (on or al			
Highton	Cit	4	CA		next Inspection					
Owner/Permitee:		<u> </u>			(Reinspections are subject to fees)					
Owner/r crimitee.	11:1	Phone No.:				Inspection Time: Permit Ex		xp. Date	2:	
Hamilton	A Hyn School					10:40 gm	10:40 gm			
f artitled bood Hand					Certificate Expiration Date:	Certificate Expiration Date:				
Marle	KI	veria					(Certificate expires five years a	ıftar it ie iee	uad)	
	utine Insp		nplaint	□ Co	onstruction	on/Pre-opening [Other:	inci it is iss	ided)	
Applicable Law CALIF	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning w.	th section				(See reverse side of sheet for sumn	nary)		
In = In compli		N/A = Not Applicable $N/O = Not ObsCritical Risk Factors for Disease$	Maj		Major vi	olation Out = Iten	ns not in compliance COS =	Correcte		
(În	Demonstration of knowledge			Out	COS	24. Person in charge present and performs duties			Out	COS
An)		mmunicable disease restrictions				25. Personal clean	nal cleanliness and hair restraints			+
In N/O		charge of eyes, nose, mouth				26. Approved thaw		-	1	+
In N/O		ing, tasting, drinking, tobacco use				27. Food separated	od separated and protected			
In N/O		nds clean & properly washed, glove use					Washing fruits and vegetables			
In N/A N/O		ndwashing facilities available per hot and cold food holding temps					Toxic substances properly identified, stored and used			
In N/A N/O		ne as a public health control, records		-			rage, 31. Self service, 32. Labeled contact surfaces clean			-
In N/A N/O		per cooling methods					hing facilities maintained, test strips			1
In N/A N/O	N/A N/O 10. Proper cooking time and temps					35. Equipment, ute	t, utensils, approved, clean good repair			
In N/A N/O						36. Equipment, ute	nt, utensils and linens, storage and use			
In N/A N/O		12. Returned and reservice of food 13. Food safe and unadulterated				37. Vending Machi	ding Machines			
In N/A N/O		Food safe and unaduterated Food contact surfaces clean and sanitized					ate ventilation and lighting pmeters provided and accurate			
(In	15. Food from approved source					40 Wining cloths r	ths properly used and stored			-
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							Plumbing, proper backflow prevention			
In N/A N/O		npliance with HACCP plan				42. Garbage proper	e properly disposed; facilities maintained			
In N/A N/O		visory for raw/undercooked food				43. Toilet facilities	facilities supplied, properly constructed, clean			
	In N/A 20. Health care/ School prohibited food					44. Premises clean,	remises clean, vermin proof; personal items separate			
In In		21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				45. Floors, walls an	s and ceilings maintained and clean			
In		rodents, insects, birds, animals				47 Signs nosted: Pe	living or sleeping quarters ermit & inspection report availa	hla		
						48. Plan Review Re		bie		
							•			
No PHF []										
°F Food		Location		°F		Food	Locati	on		
40 Milk		Disolan case Il								
- MILLY		Display case fride	10							
138 Sandwe	er	Vulcan hetholding								
130 Sanco		Vires Treffer 173								
Comments:										
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