## FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

Phone (530) 934-6102 FAX (530) 934-6103  Name of Facility/ DBA:  Inspection Date:									
							Inspection Date:		
	WALD	EN	ALADEMY			8/1/22			
Addres	SS.						Reinspection Date (on or after):		
1149 W. WOOD STREET, WILLO					1 ow	(Reinspections are subject to fees)			
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex		
NAVER ALADERY 11:00									
Certified Food Handler:							Certificate Expiration Date:		
STEPHEN NAUS						(Certificate expires five years after it is issued)			
Service: Routine Inspection									
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)									
	In = In compliar	ice N/	A = Not Applicable N/O = Not Obser	nred	Maj = Major v	iolation Out = Items	not in compliance COS = Corrected	I ∩n Site	
-2	in in compilar		ritical Risk Factors for Disease	Maj	Out COS		not in compnance COS Corrected	Out COS	
			onstration of knowledge				present and performs duties		
In In	N/O		nunicable disease restrictions large of eyes, nose, mouth				ness and hair restraints		
In	(0/0)		g, tasting, drinking, tobacco use			26. Approved thawi 27. Food separated a	and protected		
In	A/O)	5. Hand	s clean & properly washed, glove use			28. Washing fruits a	nd vegetables		
IP	N/A N/O	6. Handwashing facilities available					ances properly identified, stored and used		
	N/A N/O	Proper hot and cold food holding temps     Time as a public health control, records					ge, 31. Self service, 32. Labeled		
In	N/A (N/Q)	9. Proper cooling methods					ning facilities maintained, test strips		
	N/A (N/O)	10. Proper cooking time and temps					sils, approved, clean good repair		
	N/A N/O	Reheating temperature for hot holding     Returned and reservice of food				36. Equipment, uten 37. Vending Machin	ment, utensils and linens, storage and use		
(m)	IVA EVO	13. Food safe and unadulterated					ng Machines nate ventilation and lighting		
1	N/A N/O	14. Food contact surfaces clean and sanitized				39. Thermometers p	P. Thermometers provided and accurate		
In (	WA N/O	15. Food from approved source					40. Wiping cloths properly used and stored		
	N/A) N/O	16. Shell stock tags, 17. Gulf Oyster regs 18. Compliance with HACCP plan				41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained			
In	N/A N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
In N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
7	In								
In		21. Hot	& cold water. Temp: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			45. Floors, walls and	d ceilings maintained and clean		
(In)		21. Hot a 22. Wast	& cold water. Temp: \_\tag{700}^F F tewater properly disposed			45. Floors, walls and 46. No unapproved	d ceilings maintained and clean living or sleeping quarters		
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