# FOOD FACILITY INSPECTION REPORT

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

					-6102 ]		0) 934-6103	Page 1 of	~		
Name of Facility/ DBA:								Inspection Date:			
Capau's Harvest						7/18/22					
	Address:						Reinspection Date (on or after):				
75214 Cutting AIN AMAD CAG						Reinspections are subject to fees)					
Owner/Permitee: Phone N							No.: Reinspections are subject to rees)  Inspection Time: Permit Exp. Date:				
1. M. Day							2:35 pm				
Certified Food Handler:											
								Certificate Expiration Date:			
	Chester Bernhard						(Certificate expires five years after it is issued)				
Service:  Routine Inspection  Reinspection  Complaint  Construction/Pre-opening  Other:  Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
гарис	adic naw chiar c	10111110317	TE 1 00D CODE ( Culcode), Deginning with	n section 2	13700, Ct	ungorma 11	teaun ana sajery Coae (	See reverse side of sheet tor summary)			
	In = In compliance N/A = Not Applicable N/O = Not Observe			-				s not in compliance COS = Correcte	d On Site		
In			ritical Risk Factors for Disease onstration of knowledge	Maj	Out	COS	24 Dargar in about	a magant and marfamus duties	Out	COS	
In			municable disease restrictions					e present and performs duties ness and hair restraints		-	
In			harge of eyes, nose, mouth				26. Approved thawi				
In	N/O 4. Eating, tasting, drinking, tobacco						27. Food separated	and protected			
In	N/O		ds clean & properly washed, glove use					B. Washing fruits and vegetables			
In In	N/A N/O		Iwashing facilities available er hot and cold food holding temps		X	-		oxic substances properly identified, stored and used ood storage, 31. Self service, 32. Labeled		-	
In	N/A		as a public health control, records		^			3. Nonfood contact surfaces clean			
In	N/A N/O		er cooling methods				34. Warewashing facilities maintained, test strips				
In	N/A N/O		per cooking time and temps					sils, approved, clean good repair			
In In	N/A N/O		eating temperature for hot holding irned and reservice of food	-		-	36. Equipment, uter 37. Vending Machin	nsils and linens, storage and use	X		
In	1071 100		d safe and unadulterated	1		1	38. Adequate ventil		X		
In	N/A N/O		d contact surfaces clean and sanitized		X		39. Thermometers p	rovided and accurate			
In	NUA NUO		d from approved source					roperly used and stored			
In In	N/A N/O		ll stock tags, 17. Gulf Oyster regs	-				er backflow prevention		-	
In	N/A N/O		isory for raw/undercooked food			42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean					
In	N/A 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate						
	21. Hot & cold water. Temp: \\ \\ \) °F										
In					X		45. Floors, walls an	d ceilings maintained and clean			
In		22. Was	tewater properly disposed				45. Floors, walls an 46. No unapproved	d ceilings maintained and clean living or sleeping quarters			
_		22. Was			X		45. Floors, walls an 46. No unapproved 47. Signs posted; Pe	d ceilings maintained and clean living or sleeping quarters ermit & inspection report available			
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## OFFICIAL INSPECTION REPORT

### **Continuation Sheet**

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Capau's Harrest	7/18/22
Address	7/18/22
7574 Cutting Ave, Orland, CA 95963 Owner/Permiteg:	,
Anada Metzan	
Comments:	
Clean rodent droppings from cabinet beneath	Loda machine
and from dry storage room floor. Eliminat	
Quanta de la	e tonevits as records.
Remove tape from dessert displace case dows. Repair/Remove/Replace drip leaking AC unit at	
Repart / Remove / Replace drip leaking Al unit at	west wall.
Received By: REHS:	