FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

Reinspection Date CA 95983 Reinspection Date (on or after): Reinspection Date (on or after): Reinspection Date Cartificate Expiration Date: Certificate Expiration Date: Certificate Expiration Date: Certificate Expirati		-:			225 N Phone	N. Tehan (530) 93	na Street 34-6102	, Willow FAX (5	s, CA 95988 (30) 934-6103		Page 1 of	1				
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Certificate Expiration Date: Certificate Expiration Date: Certificate Expiration Date:	Owner/Permitee: (Reinspections are subject to fees)															
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tion Reinspection Complaint Construction/Pre-opening Other: ### Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site Hiteal Risk Factors for Disease Maj Out COS	Certit	fied Food Hand	ler	HSTA						11:25 am						
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OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
Talox Locaso	7/29/22
Address: 6381 County Road 200, Orland, CA 95963 Owner/Permitee:	3
Luis Bautista	
Comments: Diolations (continued)	
Remove non-commercial crockpot from	facility.
Dilaintain emergency exit closed -w-	provide a screen
window.	· ·
Received By: X REHS: D	on H-Wells