FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: Inspection Date:											
FOUR CONSES MARKET 7								7/21/22			
Address:							Reinspection Date (on or after):				
BOTI Hwy 167, BUTTE CHA, CA						5	(Reinspections are subject to fees)	PEC	70-	7	
Owner/Permitee:				Phone No.:			Inspection Time: Permit Exp. Date:				
WESLEY LOWNSEND							10:00				
Certified Food Handle		Certificate Expiration Date:			:		$\neg \neg$				
WADE TOWNSEND (Certificate expires five years after it is issued										- 1	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:											
Applicable Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning with	h section	113700, C	alifo r nia	Health and Safety Code (See reverse side of sheet for sum	mary)			
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site											
	Critical Risk Factors for Disease		Maj	Out	COS		A			COS	
In In	Demonstration of knowledge Communicable disease restrictions						Person in charge present and performs duties Personal cleanliness and hair restraints				
In N/O		3. Discharge of eyes, nose, mouth					oved thawing methods used			-	
In N/O	4. Eatir	ng, tasting, drinking, tobacco use				27. Food separated and protected					
N/O		ds clean & properly washed, glove use				28. Washing fruits and vegetables					
in N/A N/O	Handwashing facilities available Proper hot and cold food holding temps						substances properly identified, stored and used storage, 31. Self service, 32. Labeled			-	
In (N/A)	8. Time as a public health control, records					33. Nonfood contact					
In N/A N/O	Proper cooling methods					34. Warewashing fa	facilities maintained, test strips				
In N/A N/O	10. Proper cooking time and temps						ensils, approved, clean good repair ensils and linens, storage and use				
N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food			-		37. Vending Machin		X			
In	13. Food safe and unadulterated					38. Adequate ventila	ntilation and lighting				
In N/A N/O	14. Food contact surfaces clean and sanitized						ometers provided and accurate				
In N/A N/O	15. Food from approved source 16. Shell stock tags, 17. Gulf Oyster regs						Wiping cloths properly used and stored Plumbing, proper backflow prevention				
In N/O	0,						42. Garbage properly disposed; facilities maintained				
In N/A N/O 19. Advisory for raw/undercooked food							Toilet facilities supplied, properly constructed, clean				
In 20. Health care/ School prohibited food			_				emises clean, vermin proof; personal items separate ors, walls and ceilings maintained and clean				
21. Hot & cold water. Temp: °F In 22. Wastewater properly disposed			-				o unapproved living or sleeping quarters				
23. No rodents, insects, birds, animals							47. Signs posted; Permit & inspection report available				
						48. Plan Review Required					
No PHF []											
°F Food Location				٥F	1	Food	Logo	Location			
F				F	+	Food	Location				
30 Turkay		Z-DOOF PEPSI									
				1							
38 Ham											
189 TRI-TIP ON THE GRILL			_								
Comments:				1							
** FAC	LLIT	9 15 CUEAN AT	DU	WE	u	MAINTA	INED				
CORRECT THE FOLOWING											
36) SECUR	上区	ALL PRESSURI	65	0 0	ا ب	NDERS/	18 PROPANE	CO2			
30 SECURE ALL PRESSURIZED CYLINDERS (10 PROPANE, CO2)											
TO A IMMOBILE SURFACE WITH A CHAIN BUNGEE ETC.											
A											
	× 1	1.00				//					
Received By:	1 1	ally Perce		r	EHS	/ Work	- 1				