## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

Page 1 of

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Name	e of Facility/ DB	A:	G 80					Inspection Date:				
Do and Land								0/2-1-3				
Address:					LOIE			Paintendation Date (on an offen)				
Addr	ress:			Reinspection Date (on or a			<u> </u>					
1	ENT	( 1	lary-a CT r	4 95917	NEXTIN	SPER	Ha	つ				
Ovvinc	er/Permitee:		The state of the s	1-	Dhone Me	1	1000	(Reinspections are subject to fees) Inspection Time:	Permit Ex	n Dotor		
Owne	er/Fermitee.	-	The state of the s	riione ivo.	•			Pennit Ex	p. Date:			
	RIAND	10	of Linior		11'. 50							
Certif	ified Food Handle	apr.	7 - 1945		Certificate Expiration Date							
"			ACCOUNTS TO A POINT					Continuate Expiration Base	•			
	- PREI					(Certificate expires five years after it is issu			ed)			
Servi	ice: 🔑 Rou	tine Inspec	etion   Reinspection   Comp	plaint	☐ Co <sub>1</sub>	nstructio	on/Pre-opening	Other:				
Applio	icable Law <i>CALIFO</i>	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	i section	n 113700, C	alifornia .	Health and Safety Code (	See reverse side of sheet for sum	mary)			
	In = In complia	nce N/	A = Not Applicable $N/O = Not Obse$	rved	Maj = N	lajor vic	olation Out = Items	not in compliance COS	= Corrected	l On Site		
		C	ritical Risk Factors for Disease	Maj	Out	COS				Out	COS	
(B)		1. Dem	onstration of knowledge				24. Person in charge	ge present and performs duties				
		2. Com	municable disease restrictions				25. Personal cleanli	iness and hair restraints				
(Ph)	N/O	N/O 3. Discharge of eyes, nose, mouth					26. Approved thawi	nawing methods used				
Cm	N/O						27. Food separated					
The o	N/O						28. Washing fruits a	s and vegetables			2.	
dn	6. Handwashing facilities available						29. Toxic substance	es properly identified, stored and used				
In	N/O 7. Proper hot and cold food holding temps							1. Self service, 32. Labeled				
In							33. Nonfood contac					
In								acilities maintained, test strips				
In								nsils, approved, clean good repair				
In								sils and linens, storage and u				
In							37. Vending Machin					
die							38. Adequate ventil					
(In-)								rovided and accurate				
In							40. Wiping cloths p	s properly used and stored				
In								proper backflow prevention				
In								operly disposed; facilities maintained				
In								supplied, properly constructed	×			
In								vermin proof; personal items				
(In)								and ceilings maintained and clean				
(In)								d living or sleeping quarters				
In								Permit & inspection report available				
The state of the s							48. Plan Review Re					
1	Total Corton Confutou											
No DITE M												
-	No PHF											
°F	Food	Food Location			°F		Food	Location				
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Cor		DF /	SELF-CLOSING	7	ZEV1	CE	ON PE	STROOM D	00 P			
Cor		DF /	SELF-CLOSING	1		CE	ON PE	STROOM D	00 P			
(F)	Provi		SELF-CLOSING MADK	1		REHS	A		00 P			