## FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of \_\_\_\_

Ivalle	of Facility/ DB/	٦.						Inspection Date:			
Address:								8/5/22			
Address:								Reinspection Date (on or after):			
137 N. MERRILL AVE, WILLOWS, CA 95988								NEXT NS PECTON			
Owne	/Permitee:	116	THE TOP OUT	D	hone No.:	CA	1-10	Inspection Time: Permit Ex		7	
Owne	V 117			'					p. Date.		
FERRY WARREN				330	<u>) - Ø</u>	360	2:30				
Certified Food Handler:								Certificate Expiration Date:			
KERRI WARREN								(Certificate expires five years after it is issu	ied)		
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:											
Applica	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 compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site											
		ritical Risk Factors for Disease	Maj	Out	cos			Out	COS		
III		Demonstration of knowledge     Communicable disease restrictions		-	-		24. Person in charge present and performs duties				
			Discharge of eyes, nose, mouth				25. Personal cleanliness and hair restraints 26. Approved thawing methods used				
(In)	N/O 4. Eating, tasting, drinking, tobacco use						7. Food separated and protected				
(In)	N/O 5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables					
(Inc.)		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used				
(In)	(In N/A N/O		7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled				
			8. Time as a public health control, records				33. Nonfood contact surfaces clean				
ln	N/A N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips				
N/A N/O		10. Proper cooking time and temps			-		35. Equipment, utensils, approved, clean good repair				
N/A N/O		11. Reheating temperature for hot holding 12. Returned and reservice of food					36. Equipment, utensils and linens, storage and use				
In N/A N/O		12. Returned and reservice of food  13. Food safe and unadulterated			$\vdash$		37. Vending Machines 38. Adequate ventilation and lighting				
In N/A N/O		14. Food contact surfaces clean and sanitized					38. Adequate ventilation and lighting  39. Thermometers provided and accurate				
In )		15. Food from approved source					40. Wiping cloths properly used and stored				
In (			stock tags, 17. Gulf Oyster regs					lumbing, proper backflow prevention			
In N/A N/O		18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained				
In N/O 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				
In		21. Hot & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					45. Floors, walls and ceilings maintained and clean				
77-							16 37 000 11				
(In)			tewater properly disposed					living or sleeping quarters			
(In			dewater properly disposed odents, insects, birds, animals				47. Signs posted; Pe	rmit & inspection report available			
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