FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of 2

			1 none (220) 224-0	102 FA	X (530) 934-6103			
Name of Facility/ DBA:							Inspection Date:		
10	La Hagienda Lince						9/2/21		
Address:						Reinspection Date (on or after):			
72	725-727 4th St OMand.				95	5963	Next Inspections are subject to fees)		
Owner	Owner/Permitee:					le No.: Inspection Time: Permit Exp. Date:			
Mauro lince						3:45 pm			
Certifi	Certified Food Handler:					Certificate Expiration Date:			
- None Corrent Not Verifical					((Certificate expires five years after it is issued)			
Service	e: 🗆 Rout	ine Inspe	ction Reinspection Com	☐ Constr	Construction/Pre-opening				
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)									
ln = In compliance N/A = Not Applicable N/O = Not Obser Critical Risk Factors for Disease				- W	OS S	s not in compnance Cos Corrected	Out	COS	
In			onstration of knowledge		X		present and performs duties		
In	N/O		municable disease restrictions	-			ness and hair restraints		
In	N/O N/O		harge of eyes, nose, mouth ng, tasting, drinking, tobacco use	-		26. Approved thawi	<u> </u>		
In	N/O		ls clean & properly washed, glove use			28. Washing fruits a			
In	6. Handwashing facilities available			X	29. Toxic substances properly identified, stored and used				
In E	N/A N/O 7. Proper hot and cold food holding temps N/A 8. Time as a public health control, records		-	×		30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean			
In	N/A N/O		er cooling methods				cilities maintained, test strips		-
In	N/A N/O 10. Proper cooking time and temps		per cooking time and temps			35. Equipment, uter	35. Equipment, utensils, approved, clean good repair		
In	N/A N/O		eating temperature for hot holding	-			sils and linens, storage and use	X	
In	N/A CN/O		urned and reservice of food d safe and unadulterated			37. Vending Machin 38. Adequate ventil			
In	N/A N/O		d contact surfaces clean and sanitized			39. Thermometers	rovided and accurate		
(In)			d from approved source				roperly used and stored		
	N/A N/O		Il stock tags, 17. Gulf Oyster regs				er backflow prevention by disposed; facilities maintained		
	N/A N/O		isory for raw/undercooked food				supplied, properly constructed, clean	V	
In	(N/A		lth care/ School prohibited food			44. Premises clean, vermin proof; personal items separate			
			& cold water. Temp: \\ \\ \sigma \circ \F		X		d ceilings maintained and clean	X	
In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters			
-				+ +					
In)			rodents, insects, birds, animals				ermit & inspection report available		
1						47. Signs posted; Pe	ermit & inspection report available		
-	HF []		rodents, insects, birds, animals			47. Signs posted; Pe	ermit & inspection report available		
In	HF []	23. No 1			°F	47. Signs posted; Pe	ermit & inspection report available quired Location		
No P	Food	23. No 1	rodents, insects, birds, animals			47. Signs posted; Po 48. Plan Review Re	Location 2-Dow Everes		
No P °F	Beans	23. No 1	Location Steam Table		38	47. Signs posted; Pour 48. Plan Review Re Food	Location 2-Dow Everest Cooler		
No P °F	Beans	23. No 1	Location		38	47. Signs posted; Pour 48. Plan Review Re Food	Location 2-Dow Everes		
No P °F	Beans	23. No 1	Location Steam Table		38	47. Signs posted; Pour 48. Plan Review Re Food	Location 2-Dow Everest Cooler		
No P °F 143	Food Beans Chicken	23. No 1	Location Steam Table Prep Cooles		38 43	47. Signs posted; Pod 48. Plan Review Re Food Simia	Location 2-Dow Everes 3-Dow Cooler		
No P °F 143	Food Beans Chicken	23. No 1	Location Steam Table Prep Cooles	Saf	38 43	47. Signs posted; Pod 48. Plan Review Re Food Simia	Location 2-Dow Everes 3-Dow Cooler		
No P °F 143 38	Food Beans Chicken	23. No 1	Location Steam Table Prep Cooles	30	38 43	Food Review Re Food Manager	Location 2-Down Everest 3-Down Crober		
No P °F 143 38	Beans Chicken	23. No	Location Steam Table Prep Cooles entified food employees t	0 0	38 43	Food Review Re Food Manager Manager	Location 2-Dow Everest 3-Dow Cooler Andler cards.		
No P °F 143 38	Beans Chicken	23. No.	Location Steam Table Prep Cooles entitled food employees t	o ol	38 43 ctu ota str	Food Review Re Food Ranaaca Manaaca Manaaca	Location 2-Dow Everest 3-Dow Cooler Andler cards.		
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No P °F 143 38 Son P Col	Beans Chicken Chicken ments: ovide ovide dhold	a C all	Location Steam Table Prep Cooles entitled food employees to ap at employees wels from a lentially hazar	o ol e re disp	38 43 ctu ota str ens	Food Birria Food Manager And Signs posted; Pood Birria Food Manager And Signs posted; Pood An	Location Locati	× .	red
No P °F 143 38 Son Q P Col	Beans Chicken Chicken ments: ovide ovide dhold	a Call	Location Steam Table Prep Cooles entitled food employees to ap at employees from a lentially hazar of milk at 43	e re disp	38 43 43 ota str ens	Food Food Birria Plilk Manager And Signs posted; Pood Birria Pood Manager And Signs posted; Pood And Signs posted; P	Location Locati	× .	red
No P °F 143 38 Son Q P Col	Beans Chicken Chicken ments: ovide ovide dhold	a Call	Location Steam Table Prep Cooles entired food employees to ap at employees wels from a	e re disp	38 43 43 ota str ens	Food Food Birria Plilk Manager And Signs posted; Pood Birria Pood Manager And Signs posted; Pood And Signs posted; P	Location Locati	× .	red

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA:	Inspection Date:						
La Hacienda Lince	9/2/21						
Address:	V. I						
725-727 4+5 St Orland Owner/Permitee:							
Mauro Lince							
Tramo Lince							
Comments:							
30 Crase using plywood pieces as ma	keshift prep table.						
Provide toilet paper in north customer restroom.							
450 Finish exposed drawall in drys.	torage room.						
450 Repair damaged cooling in dry 3+	Nage room.						
450 Replace missing certify panets in	meat market area.						
Received By: Short REHS:	Sha H Wells						