FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of ______

| Nam | | | Phone (530 |) 934-6102 | FAX (530) 934-6103 | | | |
|--|--|---|--|--------------------|---|---|-------------------|-----------------|
| Name of Facility/ DBA: Post (A) Pestern | | | | | | Inspection Date: | | |
| Best Western Address: 475 N. Humboldt. Ave | | | | | | 4/26/23 | 0 | 1997 |
| Addr | ress: 75 No | Hum | boldt. Ave | | | Reinspection Date (on or a Next inspection (Reinspections are subject to fees) | | |
| Owne | er/Permitee: | | | Phone N | No.: | Inspection Time: | Permit Exp | Date: |
| 15 | wesh | Tate | 21 | | | 8:20 AM | 06/30/ | 24 |
| | fied Food Handl | | | *** | | Certificate Expiration Date | e: | |
| | wesh h | | | | | (Certificate expires five years | after it is issue | ed) |
| Servi | | atine Inspe | ection | | | Other: | mary) | |
| Аррис | | | | | | | illiary) | |
| | In = In complia | | A = Not Applicable N/O = Not Observed | d Maj = Iaj Out | Major violation Out = Items | s not in compliance COS | = Corrected | On Site Out COS |
| In | | | nonstration of knowledge | iaj Out | | present and performs duties | 3 | Out COS |
| In | | 2. Communicable disease restrictions | | | 25. Personal cleanli | 25. Personal cleanliness and hair restraints | | |
| In In | | N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use | | | | Approved thawing methods used Food separated and protected | | |
| In | N/O | | ds clean & properly washed, glove use | | 28. Washing fruits a | | | |
| In | | 6. Han | dwashing facilities available | 5/8 | 29. Toxic substance | s properly identified, stored a | and used | |
| In | N/A N/O | | er hot and cold food holding temps | | | . Self service, 32. Labeled | | |
| In In | N/A N/A N/O | | e as a public health control, records er cooling methods | | 33. Nonfood contact | cilities maintained, test strips | 2 | |
| In | N/A N/O | | per cooking time and temps | | | sils, approved, clean good re | | X |
| In | N/A N/O | 11. Reh | eating temperature for hot holding | | 36. Equipment, uten | sils and linens, storage and u | | |
| In . | N/A N/O | | urned and reservice of food | | | 37. Vending Machines 38. Adequate ventilation and lighting | | |
| In In | N/A N/O | | d safe and unadulterated d contact surfaces clean and sanitized | | | rovided and accurate | | |
| In | N/A N/O | | d from approved source | 1124 | | operly used and stored | | |
| In | N/A N/O | 16. She | ll stock tags, 17. Gulf Oyster regs | | 41. Plumbing, prope | r backflow prevention | | |
| In | N/A N/O | | ppliance with HACCP plan | | | y disposed; facilities maintain | | |
| In In | N/A N/O | | isory for raw/undercooked food | | | upplied, properly constructed | | |
| In | | | | | 44. Premises clean, vermin proof; personal items separate 45. Floors, walls and ceilings maintained and clean | | | |
| In | | | tewater properly disposed | | 46. No unapproved I | iving or sleeping quarters | | |
| In | | 23. No 1 | rodents, insects, birds, animals | | | mit & inspection report avai | lable | |
| | | | | | 48. Plan Review Rec | uired | | |
| No P | HF [] | | | | | | | |
| | TIE I | | | | | | | |
| °F | Food | ı | Location | °F | Food | Loca | tion | |
| | Food | | | °F | Food | Loca | tion | |
| °F 39 | | I | Single door | °F | Food | Loca | tion | |
| 39 | Food | | Single door Hoshizaki refriggention | °F | Food | Loca | tion | |
| 39 138 | Milk | | Single door | °F | Food | Loca | tion | |
| 39 138 138 | Milk Suasaye | Á | Single door Hoshizaki refriggeration Hot tray | °F | Food | Loca | tion | |
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