FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

Page 1 of Phone (530) 934-6102 FAX (530) 934-6103 Name of Facility/ DBA: Inspection Date: neaza Norawa Reinspection Date (on or after): Remspections are subject to fees) Owner/Permitee: Phone No.: Inspection Time: Permit Exp. Date: Certified Food Handler: Certificate Expiration Date: (Certificate expires five years after it is issued) ☐ Routine Inspection Service: ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary) N/O = Not Observed In = In compliance N/A = Not ApplicableMaj = Major violation Out = Items not in compliance COS = Corrected On Site Critical Risk Factors for Disease Out COS COS In 1. Demonstration of knowledge 24. Person in charge present and performs duties In 2. Communicable disease restrictions 25. Personal cleanliness and hair restraints N/O In 3. Discharge of eyes, nose, mouth 26. Approved thawing methods used In N/O 4. Eating, tasting, drinking, tobacco use 27. Food separated and protected In N/O 5. Hands clean & properly washed, glove use 28. Washing fruits and vegetables In 6. Handwashing facilities available 29. Toxic substances properly identified, stored and used 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 In N/A 33. Nonfood contact surfaces clean N/A N/O In 9. Proper cooling methods 34. Warewashing facilities maintained, test strips N/A N/O In 10. Proper cooking time and temps 35. Equipment, utensils, approved, clean good repair N/A In 11. Reheating temperature for hot holding 36. Equipment, utensils and linens, storage and use N/A In N/O 12. Returned and reservice of food 37 Vending Machines In 13. Food safe and unadulterated 38. Adequate ventilation and lighting N/A N/O In 14. Food contact surfaces clean and sanitized 39. Thermometers provided and accurate In 15. Food from approved source 40. Wiping cloths properly used and stored In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs 41. Plumbing, proper backflow prevention In N/A 18. Compliance with HACCP plan 42. Garbage properly disposed; facilities maintained In N/A 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 21. Hot & cold water. Temp: In 45. Floors, walls and ceilings maintained and clean 22. Wastewater properly disposed In 46. No unapproved living or sleeping quarters 23. No rodents, insects, birds, animals In 47. Signs posted; Permit & inspection report available 48. Plan Review Required No PHF Food Location Food Location Cheese 2 DOOR FRIDGE Onwas Comments: Received By: REHS: