## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

Page 1	of	

	24 / No Phone	orth Vill	la Avenue 84-6102	e, Willov	vs, CA 95988 (30) 934-6103	Page 1 of		
Name of Facility/ DE	BA:	(330) 93	94-0102	FAA (3	30) 934-0103	Inspection Date:		
ATTIPAL	pudlet					2/3/17		
Address:	300					Reinspection Date (on or after):	11	
1026 2	with St Alan	11	( 9	5	363	(Reinspections are subject to fees)	rai	
Owner/Permitee:	John Die Charles		Phone No			(Reinspections are subject to fees)  Inspection Time: Permit E	yn Date	
GOODEN	notlet To	<	700	-	4735	12:00 pm	Ap. Date.	·
Certified Food Handl			00	2.	7/35	Certificate Expiration Date:		
0 1	CRI FOOD -						2217	
	utine Inspection	nlaint	ПСо	nstructio	on/Pre-opening	(Certificate expires five years after it is is:  Other:	sued)	
	DRNIA RETAIL FOOD CODE ("CalCode), Beginning wit							
In = In complia	N/A = Not Applicable N/O = Not Obsection   Critical Risk Factors for Disease	Maj	Maj = N	Aajor vio	olation Out = Item	ns not in compliance COS = Correcte	Out Out	COS
In	Demonstration of knowledge	Iviaj	Out	CO3	24. Person in charg	ge present and performs duties	Out	COS
In	2. Communicable disease restrictions	86716				iness and hair restraints		
In N/O	3. Discharge of eyes, nose, mouth				26. Approved thaw			
In N/O N/O	Eating, tasting, drinking, tobacco use     Hands clean & properly washed, glove use		-		27. Food separated		-	
In N/O	6. Handwashing facilities available				28. Washing fruits	es properly identified, stored and used	-	
In N/A N/O	7. Proper hot and cold food holding temps		X			1. Self service, 32. Labeled		
In N/A	8. Time as a public health control, records				33. Nonfood contac	The state of the s		
In N/A N/O	9. Proper cooling methods	2 (4)		100		acilities maintained, test strips		
In N/A N/O	10. Proper cooking time and temps					nsils, approved, clean good repair		
In N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food				37. Vending Machi	nsils and linens, storage and use	-	
In )	13. Food safe and unadulterated				38. Adequate ventil			
In N/A N/O	14. Food contact surfaces clean and sanitized					provided and accurate		
(In)	15. Food from approved source					roperly used and stored		
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs					er backflow prevention		
In N/A N/O	Compliance with HACCP plan     Advisory for raw/undercooked food					ly disposed; facilities maintained		
In N/A N/O	20. Health care/ School prohibited food					supplied, properly constructed, clean vermin proof; personal items separate		
In			×					
			X		45. Floors, walls and	d ceilings maintained and clean living or sleeping quarters		
In	21. Hot & cold water. Temp: 120 °F		×		45. Floors, walls and 46. No unapproved 47. Signs posted; Pe	d ceilings maintained and clean living or sleeping quarters ermit & inspection report available		
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