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

			Phone	(530) 93	4-6102	FAX (5.	30) 934-6103			
Nam	e of Facility/ DI	BA:						Inspection Date:		
	NANCY'S ELK HORN LOD					=		2/23/22		
Addı	Address: 2745 \$ 2749 C/R 306, EL Dwner/Permitee: Pho						**	Reinspection Date (on or after):		
1	2745 \$ 7749 C/R 3000 51					CR.		(Reinspections are subject to fees)		
Own	Owner/Permitee:					4	etc, c			
	Silver									
-	SHARON GREEN							9:00		
Certi	Certified Food Handler: 16 R							Certificate Expiration Date:		
)AMIE PARRIS							(Certificate expires five years after it is issued)		
	Service: Routine Inspection Reinspection Complaint					nstruction	n/Pre-opening [Other:		
Applie	cable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, Ca	alifornia I	Health and Safety Code	(See reverse side of sheet for summary)		
	In = In complia				2010					
	m – m compila	7	N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Out Out	lajor vio	lation Out = Item	is not in compliance $COS = Correct$		
In			monstration of knowledge	Iviaj	∀	COS	24 Person in charg	e present and performs duties	Out	COS
In			mmunicable disease restrictions	E 90000			25. Personal clean	iness and hair restraints	-	_
In	N/O	3. Dis	charge of eyes, nose, mouth				26. Approved thaw			
In	N/O	4. Eat	ing, tasting, drinking, tobacco use		×		27. Food separated			
In In	N/O		nds clean & properly washed, glove use				28. Washing fruits			
In	N/A N/O		ndwashing facilities available				29. Toxic substance	es properly identified, stored and used		
In (N/A N/O	8 Tin	per hot and cold food holding temps ne as a public health control, records					1. Self service, 32. Labeled	×	
In	N/A N/O	9. Pro	per cooling methods				33. Nonfood contact	et surfaces clean acilities maintained, test strips	1	
(In	N/A N/Q		per cooking time and temps				35 Equipment uter	nsils, approved, clean good repair	-	
In	N/A N/O	11. Re	neating temperature for hot holding	1000			36. Equipment, uter	isils and linens, storage and use	×	
In	N/A N/O	12. Ret	urned and reservice of food				37. Vending Machi		_	
(In)			od safe and unadulterated				38. Adequate ventil	ation and lighting		
In	N/A N/O		od contact surfaces clean and sanitized				39. Thermometers p	provided and accurate		
In	N/A N/O	15. Foo	d from approved source					roperly used and stored		
	N/A N/O		Il stock tags, 17. Gulf Oyster regs npliance with HACCP plan				41. Plumbing, prope	er backflow prevention		
	N/A N/O		visory for raw/undercooked food		_		42. Garbage properl	y disposed; facilities maintained		
	N/A		lth care/ School prohibited food		-			supplied, properly constructed, clean vermin proof; personal items separate		
							44. I Ichiises cicali,			1
in /		21. Hot	& cold water. Temp: 110+°F							
In In			& cold water. Temp: 120+°F				45. Floors, walls and	d ceilings maintained and clean	×	
In		22. Wa	& cold water. Temp: 120 + °F stewater properly disposed rodents, insects, birds, animals				45. Floors, walls and 46. No unapproved	d ceilings maintained and clean living or sleeping quarters	*	
		22. Wa	stewater properly disposed				45. Floors, walls and 46. No unapproved	d ceilings maintained and clean living or sleeping quarters rmit & inspection report available	*	
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OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility / DBA: Inspection Date:
NANCYS ELK HORN LODGE 2/23/22 Address:
Owner/Permitee:
1 HO =
Comments:
CORRECT THE FOLLOWING (CONT.)
30) GROUND. OBSERVED S.S. BIN ON WALK-IN FLOOR W
HAM INSIDE.
35) PEPLALE ALL NON-COMMERCIAL MICROWAVES OR
APPLIANCES W COMMERCIAL GRADE N.S.F. APPROVED
MODELS. (SMALL BLACK FRIDGE NEXT TO ICE CREAM)
35 CLEAN & SANITIZE THE BAR GUNS AS THEY ARE
MocPy.
36) ALL PRESSURIZED CYLINDERS MUST BE SECURED TO
IMMOBILE OBSECTS BY CHAIN OR BUNGER CORD GTL ETC
OBJECUTED CO2 UN-CHAINTED IN BAR AREA.
45 REPAIR CEILING INSIDE THE RESTAURANT KITCHEN
AREA, IT IS IN BAD SHAPE.
B REPAIR BASE COVING NEAR THE ENTRY WAY FROM
KITCHEN TO BACK ROOM.
49 CLEAN & DEGREASE BEHIND THE FLAT IPON GRILLS.
OBSTERVED A BUILD-UP OF GRIME & GREAGE.
DUPON OF GIVINE & GITTAGE.
XX ALL CIMARCO MADE TO THE FOR THE MADE
** AU CHANGES MADE TO THE FOOD FACILITY (1.e.
REMODELS, APPLIANCE ADDITIONS) MUST BE HEALTH
DEPT. APPROVED BEFORE INSTALLATION.
Received By: