FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 257 North Villa Avenue, Willows, CA 95988

Page 1 of

		Phone	(530) 93	4-6102	FAX (5	30) 934-6103			
Name of Facility/ DBA:							Inspection Date:		
Address:							4615		
460 N. HUMBOLDT STREET, WILLOWS, CA							Reinspection Date (on or after): NEXT INSPECTOR (Reinspections are subject to fees)		
Owner/Permitee: Phone No.:							Inspection Time: Permit E		
D.T. RETAIL PROPERTIES 251-344-7073							4:00		
Certified Food Handler:							Certificate Expiration Date:		
N/A,							(Certificate expires five years after it is issued)		
-	Routine Insp					1 0	Other:		
Applicable Law CA	LIFORNIA RE	TAIL FOOD CODE ("CalCode), Beginning wit	h section .	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for summary)		
In = In con		N/A = Not Applicable $N/O = Not Obs$	T	1	Major vio	olation Out = Items	not in compliance COS = Correcte	1	
In		Critical Risk Factors for Disease monstration of knowledge	Maj	Out	COS	24 Person in charge	present and performs duties	Out	COS
In	2. Communicable disease restrictions						24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints		
	3. Discharge of eyes, nose, mouth						pproved thawing methods used		
	Ç. Ç. Ç.						Food separated and protected Washing fruits and vegetables		
							Toxic substances properly identified, stored and used		
In N/A N/O 7. Proper hot and cold food holding temps						30. Food storage, 31	od storage, 31. Self service, 32. Labeled		
In N/A							Nonfood contact surfaces clean		
In N/A N/O 9. Proper cooling methods In N/A N/O 10. Proper cooking time and temps							ewashing facilities maintained, test strips pment, utensils, approved, clean good repair		
In N/A N/O 11. Reheating temperature for hot holding							ment, utensils and linens, storage and use		
In N/O 12. Returned and reservice of food						37. Vending Machine			
In N/A N/O 14. Food contact surfaces clean and sanitized							dequate ventilation and lighting hermometers provided and accurate		
In N/A N/O 14. Food contact surfaces clean and sanitized In 15. Food from approved source). Wiping cloths properly used and stored		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs			X7.77.00			41. Plumbing, proper backflow prevention			
In N/A N/O 18. Compliance with HACCP plan							Garbage properly disposed; facilities maintained		
In N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food							let facilities supplied, properly constructed, clean mises clean, vermin proof; personal items separate		
tr 21. Hot & cold water. Temp: 0°F							nd ceilings maintained and clean		
22. Wastewater properly disposed							iving or sleeping quarters		
(In)	(In 23. No rodents, insects, birds, animals						mit & inspection report available		
	100000			1	l l	48. Plan Review Req	uired		
No PHF []									
	Food Location			°F		Food Location		, e	
40 CHE	ESE	REACH -IN FRIDGE	-IN FRIDGE				4	300000000000000000000000000000000000000	
39 FRENCH		WALK-IN	30						
COLOR	2 2710	WACKEN							
	100000000000000000000000000000000000000								
	T								
Comments:	(.								
- NO	CKITT	CAL VIOLATIONS							
OTHE	2 VIE	LATIONS:							
27 KEE	PAL	L FOOD SEPARA	TED	A	10	PROTECTI	ED FROM LROS	5	
CONTAL	INAT	TON. OBSERVED	5	TA	EI	JARS	OF PICKLES 1	NT	HE
Upp Sin	K.		2				3		
30) STO	LE A	LL FOOD AT LE	AST	6	1 0	FF OF -	THE FLOOR AT	ALL	TIME
OBSERVE	D BO	XES OF FOOD	ON	TH	E	FLOOR OF	THE WALK IN	JF	REES
Received By	X	246-	A	R	EHS:	1 NORTE	WA- FETTO		