

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <b>Walden Academy</b>		Inspection Date: <b>01/24/23</b>	
Address: <b>1149 W. WOOD Street, WILLOWS</b>		Reinspection Date (on or after): <b>next inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Walden Academy</b>	Phone No.:	Inspection Time: <b>11:00AM</b>	Permit Exp. Date:
Certified Food Handler: <b>Cydney Lausten</b>		Certificate Expiration Date: <b>4/14/28</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE</b> ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

	Critical Risk Factors for Disease	Maj	Out	COS		Out	COS
<b>In</b>	1. Demonstration of knowledge				24. Person in charge present and performs duties		
<b>In</b>	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<b>In</b>	N/O 3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<b>In</b>	N/O 4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<b>In</b>	N/O 5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<b>In</b>	6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<b>In</b>	N/A N/O 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<b>In</b>	N/A 8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<b>In</b>	N/A N/O 9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<b>In</b>	N/A N/O 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<b>In</b>	N/A N/O 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<b>In</b>	N/A N/O 12. Returned and reservice of food				37. Vending Machines		
<b>In</b>	13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<b>In</b>	N/A N/O 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<b>In</b>	N/A N/O 15. Food from approved source				40. Wiping cloths properly used and stored		
<b>In</b>	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<b>In</b>	N/A N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<b>In</b>	N/A N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<b>In</b>	N/A 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<b>In</b>	21. Hot & cold water. Temp: <b>121</b> °F				45. Floors, walls and ceilings maintained and clean		
<b>In</b>	22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<b>In</b>	23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
					48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	Milk	milk fridge			
33	yogurt	triple door fridge			
10	bread	two door fridge			

Comments:

**NO significant violations noted at time of inspection.**

Received By: [Signature] REHS: [Signature]