

Facility Name: Lake Almanor CC

FA ID # 235

Pg 2 of 2

Date of Inspection: 12 SEP 16

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) OBTAIN A CERTIFIED FOOD HANDLER WITHIN THE NEXT 60 DAYS
- ENSURE ALL EMPLOYEES THAT HANDLE FOOD OR DISHES OR CLEAN DISHWARE HAVE EITHER A VALID FOOD HANDLER CERTIFICATION OR A CA FOOD HANDLER CARD.

#2) INCREASE THE HOT WATER TEMPERATURE TO 120°F (FOUND AT 108°F)

#36) ORGANIZE AND CLEAN THE RESTAURANT FOOD STORAGE AREA OF DEBRIS AND RESIDUE.

LEFT THE GENERAL MANAGER OF GOLF AND APPLICATIONS FOR UPDATING OWNERSHIP AND CONTACT INFORMATION.

Received by (Print) John Price

Title

Received by (Signature) [Signature]

Specialist (Print)

Specialist (Signature) [Signature]

Re-inspection Date: