

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

Name of Facility/ DBA: PAPA MURPHY'S PIZZA		Inspection Date: 6/1/23	
Address: 123 E. WALKER ST., ORLAND, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: DEVINDER DHESI, ET. AL.	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: ARVINDER DHUGGA	Certificate Expiration Date: 11/13/23 <small>(Certificate expires five years after it is issued)</small>		
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In = In compliance			N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site	
	Critical Risk Factors for Disease			Maj	Out	COS		
In							24. Person in charge present and performs duties	
In							25. Personal cleanliness and hair restraints	
In	N/O						26. Approved thawing methods used	
In	N/O						27. Food separated and protected	
In	N/O						28. Washing fruits and vegetables	
In							29. Toxic substances properly identified, stored and used	
In	N/A	N/O					30. Food storage, 31. Self service, 32. Labeled	
In	N/A						33. Nonfood contact surfaces clean	
In	N/A	N/O					34. Warewashing facilities maintained, test strips	
In	N/A	N/O					35. Equipment, utensils, approved, clean good repair	
In	N/A	N/O					36. Equipment, utensils and linens, storage and use	
In	N/A	N/O					37. Vending Machines	
In							38. Adequate ventilation and lighting	
In	N/A	N/O					39. Thermometers provided and accurate	
In							40. Wiping cloths properly used and stored	
In	N/A	N/O					41. Plumbing, proper backflow prevention	
In	N/A	N/O					42. Garbage properly disposed; facilities maintained	
In	N/A	N/O					43. Toilet facilities supplied, properly constructed, clean	
In	N/A						44. Premises clean, vermin proof; personal items separate	
In							45. Floors, walls and ceilings maintained and clean	
In							46. No unapproved living or sleeping quarters	
In							47. Signs posted; Permit & inspection report available	
							48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
41	MEATBALLS	REACH-IN FRIDGE			
40	RANCH	REACH-IN FRIDGE			
39	HAM ROUNDS	ATOP PIZZA COOLER			
31	CHEESE	WALK-IN FRIDGE			

- NO VIOLATIONS AT THE TIME OF INSPECTION
** FACILITY IS CLEAN & WELL MAINTAINED.

Received By:

REHS: