FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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	47 North Vill: hone (530) 93				1	age I of		-			
Name of Facility/ DBA:	ione (550) 95	4-0102	rax (3.	30) 934-0103	Inspection Date:						
Papa Murphy's Pizza #CA59					11/2/16	11/2/16					
Address:	, 3/				Reinspection Date (on or a	after): a					
123 F Waller 1+ DHas	1 21	AI	30	3	(Reinspections are subject to fees)	rection	^				
Address: 123 F. Walker St. Orland, H 95963 Owner/Permitee: Phone No.:			>	(Reinspections are subject to fees)	Réinspections are subject to feés) Inspection Time: Permit Exp. Date:						
		865-2168		7000 A CONTRACTOR CONT	Terrint Exp. Date.						
Devinder Dresi	7	56-	5-1	188	3:45 pm	L					
Certified Food Handler:					Certificate Expiration Date (Certificate expires five years	2:					
Arvinder Sman Shurga	Complaint	ПС		un/Pro anauina 🔲		after it is iss	ued)				
Service: DRoutine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
Applicable Law CALIFORNIA RETAIL FOOD CODE (Calcode), beginning with section 115/00, California Health and Sajety Code (See reverse side of sheet for summary)											
In = In compliance $N/A = Not Applicable N/O = Not$		1	Major vio	olation Out = Items	not in compliance COS	= Correcte	1	_			
Critical Risk Factors for Disease In 1. Demonstration of knowledge	Maj	Out	COS	24 Dansan in abanca	dution		Out	COS			
In 1. Demonstration of knowledge 2. Communicable disease restrictions				24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints			-				
In N/O 3. Discharge of eyes, nose, mouth				26. Approved thawing methods used							
In N/O 4. Eating, tasting, drinking, tobacco use				27. Food separated and protected							
In N/O 5. Hands clean & properly washed, glove u	ise	1	\perp	28. Washing fruits and vegetables			-				
In 6. Handwashing facilities available In N/A N/O 7. Proper hot and cold food holding temps		-			29. Toxic substances properly identified, stored and used 30. Food storage, 31. Self service, 32. Labeled						
In N/A N/O 7. Proper hot and cold food holding temps In N/A 8. Time as a public health control, records				33. Nonfood contact		X	 				
In N/A (N/O) 9. Proper cooling methods					cilities maintained, test strips						
In N/A N/O 10. Proper cooking time and temps				35. Equipment, uten	sils, approved, clean good re						
In N/A N/O 11. Reheating temperature for hot holding					sils and linens, storage and u						
In N/A N/O 12. Returned and reservice of food In 13. Food safe and unadulterated					7. Vending Machines 8. Adequate ventilation and lighting						
In N/A N/O 14. Food contact surfaces clean and sanitize	d			39. Thermometers p							
In 15. Food from approved source					properly used and stored						
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					oper backflow prevention						
In N/A N/O 18. Compliance with HACCP plan					erly disposed; facilities maintained						
In N/A N/O 19. Advisory for raw/undercooked food			\vdash		supplied, properly constructed, clean vermin proof; personal items separate						
In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp: 22 °F		-			d ceilings maintained and clean						
In 22. Wastewater properly disposed					ed living or sleeping quarters						
In 23. No rodents, insects, birds, animals					osted; Permit & inspection report available						
48. Plan Review Required											
No DITE []								1			
No PHF []		0.00		End	T	4:					
°F Food Location		°F		Food	Loca	tion					
42 Pepperani in Openface displa	<u>u</u>										
36 Salami R. 380 Proplodes											
35 Cut 10 mato											
40 Canadian Walkin Cooles											
Comments:											
	0.		- 1	7	1						
Start all Good 5" above flow. Observed a bag of oriens											
00 1 20 1 20 2 20 2											
Provide 100 ppm Man	ne L	- 2	00 P	pm qua	tonora	mm	nin	M			
Savitizer in towel bucket. Measured & ppm of both.											
11 11 10 11											