## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							ws, CA 95988 530) 934-6103		rage 1 of _	_	_	
Phone (530) 934-6102 FAX (530) 934-6103  Name of Facility/ DBA: Inspection Date:												
17882 Palace								4/12/17				
Address:  Reinspection Date (on or aft												
Owner/Permitee: Phone No.:								(Reinspections are subject to fees)				
									:			
Randy Hands Scott Hands Heid i filmere 865-7178 3-40 pm Certified Evoid Handler: Certificate Expiration Date:												
Service: Routine 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)												
In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected Out = Items not in compliance COS									On Cit			
	ти сотриа		Critical Risk Factors for Disease	Maj	Out	COS	Olation Out – Item	is not in compnance COS	- Corrected	Out	COS	
In	Demonstration of knowledge						ge present and performs duties	S				
In	N/O		nmunicable disease restrictions charge of eyes, nose, mouth				25. Personal clean 26. Approved thaw	liness and hair restraints			-	
In	N/O		ing, tasting, drinking, tobacco use				27. Food separated					
In	N/O 5. Hands clean & properly washed, glove use						28. Washing fruits	and vegetables				
In N	6. Handwashing facilities available     N/A N/O 7. Proper hot and cold food holding temps						es properly identified, stored and 1. Self service, 32. Labeled	and used		-		
In N	8. Time as a public health control, record						33. Nonfood conta					
			per cooling methods					g facilities maintained, test strips				
	N/A N/O 10. Proper cooking time and temps N/A N/O 11. Reheating temperature for hot holding					35. Equipment, ute	ensils, approved, clean good repair ensils and linens, storage and use					
	N/A N/O 12. Returned and reservice of food						37. Vending Machi					
In N	13. Food safe and unadulterated			X		38. Adequate venti						
In N	N/A N/O 14. Food contact surfaces clean and sanitized 15. Food from approved source						provided and accurate properly used and stored					
In N	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs						proper backflow prevention					
	In N/A N/O 18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean					
	N/A N/O 19. Advisory for raw/undercooked food 20. Health care/ School prohibited food						vermin proof; personal items					
In	21. Hot & cold water. Temp: 126 °F			X			and ceilings maintained and clean					
In In	22. Wastewater properly disposed						o unapproved living or sleeping quarters					
m	In 23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available  48. Plan Review Required					
No PH								17 W	2000			
	°F Food		Location		°F		Food	Location				
41 4	Salac	1	Salad Bro,	i	39	Pas	strami	Top & PIZZZ	PMP	120	ler	
0	otato	1	2-DOW DUETUNG	ter								
41	+1 'salad		croles		57	39 Sansage			· · · · · · · · · · · · · · · · · · ·	` '		
40 Prepresson		رُ	Walk-in Looler									
Comments:												
Comments: Storing cleaning chemicals (pot dotogent, bleach, etc) above												
ford containers at shelves to right of mapsink.												
Provide worm water of at least 100°F to austomer restroom.											000	
Water measured 68°F.												
Proc	side	NO	od filter -	ar	<u>d</u> -	0	lean at	case a con	Mul	at	ias	
	n h		^				<u> </u>					
Sta	e w	pi	na towers in	Sa	nit	Ze'	5 when	notions	e .			
	Received By: Harris REHS: Jan Halle											

## FOOD FACILITY INSPECTION REPORT

## **Continuation Sheet**

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA:

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Inspection Date:

PIZZA Palace	4/12/14								
Address: 714 IPH St DHand CA 95A63	,								
74 Figh St, Orland, CA 95963 Owner/Permitee:									
Randy Hands, et al.									
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code									
Comments:									
Provide water proof wall sweace/10	vence behind								
2-compartment sink is back room. was behind									
	- posses somma								
Sink is ampfing paint.	1								
Provide handwash signs at both res	STROMS.								
	ν								
Received By: Ally Sal REHS: John	H. Wells								