

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: PJ Fresh # 1019		Inspection Date: 9/2/15	
Address: 4444 Commerce Lane, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Pilot Flying J	Phone No.: (530) 865-0109	Inspection Time: 11:30 AM	Permit Exp. Date:
Certified Food Handler: Brooke Senza (+4 others)		Certificate Expiration Date: 5/2/21 <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		Out	COS
In											
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		X
In	N/A								44. Premises clean, vermin proof; personal items separate	X	X
In							X		45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
36	corn dog	Walk-in cooler	136	Melty cheese	chili/cheese warmer
42	Hard Boiled Eggs	out for packaging	145	Chicken Pot Pie Soup	Soup well
140	Macaroni & cheese	Half-Penny 2-Door warmer (back room)	41	Diced tomato	condiment cold table
40	Sausage	Pizza Prep Cooler	139	Hot Dog	Roller #1
Comments:			140	Turkey	Roller #2
140	Burrito	Hot To-Go Case	411	sandwich	open face sandwich cooler
140	Pizza	under heat lamps at service counter	40	Milk	Beverage walk-in
120	Chicken wings	Hot table - using time as a Public Health control			

- 1) Repair hot handle to provide hot water at food prep sink.
- 3) Repair inoperable urinal in men's room.
- 4) Require employees to store personal items (e.g. purses) away from food, utensils, or food containers.

Received By: [Signature] REHS: John H. Wells