

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <b>Pizza Palace</b>		Inspection Date: <b>12/13/17</b>
Address: <b>704 R Rth St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>Next inspection</b> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <b>Scott Handss, Heidi Gilmore</b>	Phone No.: <b>865-7178</b>	Inspection Time: <b>3:15 pm</b>
Certified Food Handler: <b>Heidi Gilmore (expired)</b>		Permit Exp. Date: <b>4/23/17</b>
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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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							X		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		X
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		X
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	N/A								45. Floors, walls and ceilings maintained and clean		X
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
41	Potato salad	Salad Bar	41	Pastrami	Pizza Prep Cooler
41	macaroni salad	over/under cooler	41	Sausage	" "
41	Turkey	walkin cooler			

**Comments:**

1) Obtain a food safety manager for facility and maintain certificate available for review.

2) Replace missing hood filter & clear grease from hood.

3) Store wiping towels in sanitizer when not in use.

4) Provide waterproofed wall surface behind 2-compartment sink.

Received By: Heley Mutri      REHS: John H. Wells