

# 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: <u>PJ Fresh # 1019</u>		Inspection Date: <u>12/14/17</u>	
Address: <u>4444 Commerce Lane, Oland, CA 95963</u>		Reinspection Date (on or after): <u>12/20/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Pilot Flying J</u>	Phone No.: <u>(530) 855-0109</u>	Inspection Time: <u>2:30 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Angel Lowe (+ 3 others)</u>		Certificate Expiration Date: <u>10/3/22</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode)</u> , 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		1. Demonstration of knowledge				24. Person in charge present and performs duties		
In		2. Communicable disease restrictions				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 use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps	X		X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
In		15. Food from approved source				40. Wiping cloths properly used and stored	X	X
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	X	
In		21. Hot & cold water. Temp: <u>124</u> °F				45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
57	Ham Sandwich	out ~30 minutes bar prep	142	Hot Dog	Hot Dog Rollers
41	Turkey	Kitchen walk-in cooler	37	CREAMER	undercounter creamer storage cooler
157	Chicken	over/under warmer in kitchen	35-39	CREAMER	Left, right creamer dispensers
42	Pepperoni	Pizza Prep cooler	42	cream cheese	Back counter cooler in cinnamon kiosk
Comments:		Heat Lamps (using TPA)	44	milk (open)	Front counter cooler in cinnamon kiosk.
135	Beans	Steam Table (using TPHA)	41	cheese	overflow walk-in cooler
156	Chicken Pot Pie (stew)	Soup warmers (using TPHA)	47	Hot Dogs	Display shelf in beverage walk-in
128	Chili	chili/cheese warmer	48	Ham	" "
119	cheese	" "	45	milk	Beverage/Deli walk-in cooler
40	Melba cup	4-Tier display island cooler	41	cut melon (ambient)	Right counter service cooler
37	cut tomato	cold condiment table	33	Roast Beef sandwich (ambient)	Left counter service cooler
Received By: <u>Angel Lowe</u>			REHS: <u>John H. Wells</u>		

**FO FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
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 247 North Villa Avenue, Willows, CA 95988  
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Name of Facility/ DBA: <u>PD Fresh #1019</u>	Inspection Date: <u>12/14/17</u>
Address: <u>4444 Commerce Lane, Orland, CA 95963</u>	
Owner/Permitee: <u>Pilot Flying J</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u>	

**Comments:**

\* Critical Violation

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.  
Measured:

a) at chili/cheese warmer - chili at 128°F & cheese at 119°F.  
Disposed of both bags ~ 5 lbs total.

b) In Front Cooler at Cinnabun Kiosk - Open milk at 44°F.

c) In Deli/Beverage walk-in cooler - hot dogs at 47°F, ham at 48°F, and Pork at 45°F.

Other Violations

35) Repair/replace chili/cheese warmer to hold food at 135°F.  
Food in unit measured 119°F - 128°F.

35) Repair/adjust Deli/Beverage walk-in cooler to hold food at/below 41°F.  
Food measured 45° - 48°F.

35) Clean food accumulation behind drawers in beverage service counter area.

4) Maintain 200ppm of quaternary ammonium sanitizer in towel buckets.  
Measured 0 ppm.

4) Provide separate storage area for employee personal items away from food, utensils, & food containers.

Received By: <u>Amyl Ann</u>	REHS: <u>John H. Wells</u>
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