

**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>PAPA MURPHY'S</u>		Inspection Date: <u>1/12/16</u>	
Address: <u>1070 WOOD ST., SUITE C, WILLOWS</u>		Reinspection Date (on or after): <u>NEXT ROUTINE</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>JOHN &amp; JENNIFER KIRKPATRICK</u>	Phone No.:	Inspection Time: <u>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>JOHN KIRKPATRICK</u>		Certificate Expiration Date: <u>4/13/17</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		Out	COS
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available		<u>X</u>		29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	7. Proper hot and cold food holding temps				<u>30. Food storage, 31. Self service, 32. Labeled</u>	<u>X</u>	
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<u>In</u>	<u>N/A</u>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u>	12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting	<u>X</u>	
<u>In</u>	<u>N/A</u>	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean		
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		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
41	SAUSAGE	ATOP PIZZA PREP			
40	ROASTED GARLIC	BELOW P. COOLER			
39	CHOPPED GARLIC	WALK-IN FRIDGE			
39	COOKIE DOUGH	REACH-IN REFRIGERATION			

Comments:  
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

6) ALL HANDWASH SINKS MUST BE UN-BLOCKED AND AVAILABLE FOR USE AT ALL TIMES. OBSERVED BOX IN FRONT OF BACK HANDWASH SINK.

30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR (CONTAINER) OBSERVED COOKIE DOUGH ON THE FLOOR OF THE WALK-IN.

Received By: [Signature] REHS: ANDREW A. PETYO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/DBA: <u>KATA MURPHY'S</u>	Inspection Date: <u>1/12/16</u>
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Comments: OTHER VIOLATIONS (CONT.):

32 LABEL ALL CONTAINERS OF DRIED OR STORED GOODS AND ANY FOOD THAT IS NOT EASILY RECOGNIZABLE OBSERVED CONTAINER OF ~~S~~ FLOUR? NEXT TO DOUGH MACHINE

38 REPAIR/REPLACE LIGHT INSIDE WALK-IN SO THAT IT ILLUMINATES WALK-IN PROPERLY.

Received By: <u>Kenneth S. ...</u>	REHS: <u>Andrew P. ...</u>
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