FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Pizza Palace	Inspection Date: 1/28/16
Address: 704 Fifth St. Orland, CA 95963	Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: Randy & Scott Hinds; Heidi Gilmore	Phone No.: 865-7178
	Inspection Time: 2:05pm / Permit Exp. Date:
Certified Food Handler: Heidi Gilmore	Certificate Expiration Date: 4/23/17 (Certificate expires five years after it is issued)

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 On Site

			Critical Risk Factors for Disease	Maj	Out	COS
In			1. Demonstration of knowledge			
In			2. Communicable disease restrictions			
In		N/O	3. Discharge of eyes, nose, mouth			
In		N/O	4. Eating, tasting, drinking, tobacco use			
In		N/O	5. Hands clean & properly washed, glove use			
In			6. Handwashing facilities available			
In	N/A	N/O	7. Proper hot and cold food holding temps			
In	N/A		8. Time as a public health control, records			
In	N/A	N/O	9. Proper cooling methods			
In	N/A	N/O	10. Proper cooking time and temps			
In	N/A	N/O	11. Reheating temperature for hot holding			
In	N/A	N/O	12. Returned and reservice of food			
In			13. Food safe and unadulterated			
In	N/A	N/O	14. Food contact surfaces clean and sanitized		X	
In			15. Food from approved source			
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			
In	N/A	N/O	18. Compliance with HACCP plan			
In	N/A	N/O	19. Advisory for raw/undercooked food			
In	N/A		20. Health care/ School prohibited food			
In			21. Hot & cold water. Temp: 122 °F			
In			22. Wastewater properly disposed			
In			23. No rodents, insects, birds, animals			

	Out	COS
24. Person in charge present and performs duties		
25. Personal cleanliness and hair restraints		
26. Approved thawing methods used		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored and used		
30. Food storage, 31. Self service, 32. Labeled		
33. Nonfood contact surfaces clean		
34. Warewashing facilities maintained, test strips		
35. Equipment, utensils, approved, clean good repair	X	
36. Equipment, utensils and linens, storage and use		
37. Vending Machines		
38. Adequate ventilation and lighting	X	
39. Thermometers provided and accurate		
40. Wiping cloths properly used and stored		
41. Plumbing, proper backflow prevention	X	
42. Garbage properly disposed; facilities maintained		
43. Toilet facilities supplied, properly constructed, clean		
44. Premises clean, vermin proof; personal items separate		
45. Floors, walls and ceilings maintained and clean		
46. No unapproved living or sleeping quarters		
47. Signs posted; Permit & inspection report available		
48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
41	Kidney Beans	Salad Bar	41	Salami	Walk-in Cooler
41	Cottage Cheese	over/under coolers			
40	Pastrami	Pizza Prep Cooler			
39	Sausage	" "			

Comments:
Correct the following:
4) Clean mold from baffle inside ice machine.
5) Repair torn door gasket on lower door of over/under coolers.
8) Replace missing ventilation hood filter.
11) Repair inoperable hot handle at bar sink.

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