

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: PJ Fresh # 1019		Inspection Date: 3/21/16	
Address: 4444 Commerce Lane, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: Pilot Flying J	Phone No.:	Inspection Time: 10:30 am	Permit Exp. Date:
Certified Food Handler: Confirm at first routine inspection.		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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		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	N/O	7. Proper hot and cold food holding temps						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	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips				
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair				
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use				
In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines				
In			13. Food safe and unadulterated						38. Adequate ventilation and lighting				
In	N/A	N/O	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				
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention				
In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained				
In	N/A	N/O	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				
In			21. Hot & cold water. Temp: 132 °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				

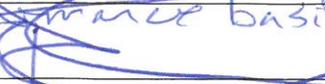
No PHF []					
°F	Food	Location	°F	Food	Location
* Facility is approved to open for business (conditional approval)					

Comments:

Correct the following prior to opening:

- Adjust beverage/merchandise walk-in to ambient temperature of 41°F or below. Measured 43°F.
- Turn on all other coolers & confirm holding temperature of 41°F or below prior to opening.

* Sideboards in 3 compartment sink clean side approved on a performance basis.

Received By:  REHS: **John H. Wells**