

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <b>PAPA MURPHY'S PIZZA</b>		Inspection Date: <b>2/15/24</b>	
Address: <b>123 E. WALKER ST., ORLAND, CA 95963</b>		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>DEVINDER DHESI, ET. AL</b>	Phone No.:	Inspection Time: <b>2:00</b>	Permit Exp. Date:
Certified Food Handler: <b>ARVINDER DANGRA</b>		Certificate Expiration Date: <b>11/20/28</b> <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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (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							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
In	N/A	N/O					39. Thermometers provided and accurate
In							40. Wiping cloths properly used and stored
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							45. Floors, walls and ceilings maintained and clean
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
39	HAM	ATOP PREP COOLER			
40	COOKIE DOUGH	REACH-IN FRIDGE			
38	RANCH DRESSING	WALK-IN			

Comments:

- NO VIOLATIONS AT THE TIME OF INSPECTION  
 \*\*FACILITY IS CLEAN & WELL MAINTAINED.

Received By:

REHS:

ANDREW A. PERRY