

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>PJ Fresh #1019</u>		Inspection Date: <u>12/14/21</u>	
Address: <u>4444 Commerce Ln, Oland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Pilot Flying J</u>	Phone No.:	Inspection Time: <u>3:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Bon Thaxton (+ 1 other)</u>		Certificate Expiration Date: <u>4/14/22</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 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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints	X	
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					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O							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	X	
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	X	
In	N/A	N/O							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
40	Pizza	Main walk-in cooler	55	Half & Half	on ice
158	Mashed Potatoes	over/under warmer unit	40	French Vanilla Creamer	creamer dispenser
42	Sausage	Pizza Prep cooler	40	Milk	Milk Dispenser
154	Chicken Pot Pie Soup	Soup Well	38	Turkey Wrap	open face cooler (ambient temp)
<b>Comments:</b>			41	Hot Dog	Overflow Walk-in
158	Brocc Cheese Soup	Soup Well	40	Milk	Beverage Walk-in
136	Hot Dog	Hot Dog Roller			
<p>→ Cold hold potentially hazardous foods at/below 41°F. Measured <del>at</del> <sup>half</sup> &amp; half at 55°F - Discarded 2 quarts.</p> <p>25) Require hair restraints for employees preparing food.</p> <p>35) Replace missing handle on main walk-in door.</p> <p>43) Repair overflowing toilet in men's restroom.</p>					
Received By: <u>X [Signature]</u>			REHS: <u>John H. Wells</u>		