

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: <i>Papa Murphy's Pizza</i>		Inspection Date: <i>5/31/22</i>	
Address: <i>123 E. Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Devinder Dhessi, et al.</i>	Phone No.:	Inspection Time: <i>4:05 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Arvinder Dhugga</i>		Certificate Expiration Date: <i>11/3/23</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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	
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			X		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			X	
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			X	
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: <i>121</i> °F				X		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
39	Pepperoni	Pizza Prep cooler	49	Chicken Caesar Salad	openface cooler
39	Cut Tomato	" "	42	Salami	Walk-in cooler

Comments:

1) Cold hold potentially hazardous foods at/below 41°F. Measured chicken Caesar salad at 49°F in open face cooler.

2) Provide warm water of 100°-108°F at service side handwash sink. Water measured 88°F.

3) Repair/adjust openface cooler so it holds food at/below 41°F. Cooler ambient temperature measured 44°F; food measured 49°F.

4) Repair inoperable switch valve at 3-compartment sink.

Received By: *[Signature]* REHS: *John H. Wells*