

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: <u>PI Fresh #1019</u>		Inspection/Date: <u>6/3/22</u>	
Address: <u>4444 Commerce Ln, Orland, CA 95963</u>		Reinspection Date (on or after): <u>6/10/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Pilot Flying J</u>	Phone No.:	Inspection Time: <u>11:50am</u>	Permit Exp. Date:
Certified Food Handler: <u>Ron Thaxton (Recently expired)</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode)</u> , 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		X		24. Person in charge present and performs duties				
In			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		X		
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		X		29. Toxic substances properly identified, stored and used				
In	N/A	N/O	7. Proper hot and cold food holding temps	X		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				
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		X		39. Thermometers provided and accurate				
In			15. Food from approved source				40. Wiping cloths properly used and stored		X		
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	N/O	20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate				
In			21. Hot & cold water. Temp: <u>123</u> °F		X		45. Floors, walls and ceilings maintained and clean		X		
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
42	Corn Dog	Walk-in Cooler	144	Loaded Potato Soup	Soup Well
52	Canadian Bacon	Pizza Prep Cooler	135	Hot Dog	Hot Dog Roller
53	Sausage	" "	35	Milk	Milk Dispenser
48	Pepperoni	" "	40	Mini Sausages	undercounter cooler in cinnamon
Comments:		2-Door Warmer	48	Chef's salad	4 tier open face merchandiser
41	Hard Boiled Egg	undercounter cooler by steam table	42	Salami	overflow walk-in cooler
41	Hard Boiled Egg	undercounter cooler by Pizza Warmer			

Critical Violation

7) Hold potentially hazardous foods at/above 135°F as at/below 41°F. Measured: Pizza Prep Cooler - Canadian bacon at 52 (disposed of 1 lb), Sausage at 53°F (disposed of 2 lb), and pepperoni at 48°F

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

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: PJ Fresh #1019	Inspection Date: 6/3/22
Address: 4444 Commerce Ln, Orland, CA 95963	
Owner/Permitee: Pilot Flying J	

Comments:

(Food temperature violation continued...)

7) 4-tier merchandiser - chef's salad at 48°F.

Other Violations

1) Maintain evidence of a food safety manager available for review. Operator took renewal exam last week.

6) Provide soap at walk-in/ice area handwash sink.

14) Provide 200 ppm of quaternary ammonium sanitizer in sanitize bin when washing utensils. Measured < 50 ppm.

2) Provide hot water at walk-in/ice area handwash sink.

25) Require employees to wear hair restraints while preparing food.

48) Provide 200 ppm of quaternary ammonium sanitizer in towel bucket. Measured < 50 ppm.

45) Clean floors beneath shelves in pizza prep area.

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