

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: PI Fresh #1019		Inspection Date: 7/18/19
Address: 4444 Commerce Lane, Orland, CA 95963		Reinspection Date (on or after): 7/25/19 <small>(Reinspections are subject to fees)</small>
Owner/Permittee: Pilot Flying J	Phone No.: (530) 865-0109	Inspection Time: 11:45am
Certified Food Handler: Ron Thaxton (+ 1 other)		Permit Exp. Date:
Service: <input checked="checked" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:		Certificate Expiration Date: 4/14/2022 <small>(Certificate expires five years after it is issued)</small>
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					
In				1	
In					
In	N/O				
In	N/O				
In	N/O				
In					
In	N/A	N/O	X		X
In	N/A				
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In	N/A	N/O			
In					
In					
In					

°F	Food	Location	°F	Food	Location
40	Pizza	Walk in cooler	145	Hot Dog	Hot Dog Roller
39	Pot Roast	cooling overnight in walk-in cooler	38	Milk	⇒ Creamers
72	Garlic Butter	out at room temp on pizza prep table	49	Mini Hot Dogs	Back under counter cooler in Annaban
157	Chicken	Henny's Penna over under warmer	42	Milk Bag	Front under counter cooler in Annaban
145	Chili	chil./cheese warmer	47	Handbailed Egg	Trered Island display cooler
149	Potato Soup		41	Balanaa	Back walkin cooler
148	Chk Noodle Soup	⇒ Soup Wells			
39	Sliced tomato	Cold condiment table			
<p align="left">Critical Violation ⇒ Hold potentially hazardous foods at/above 135°F or at/below 41°F.</p> <p>a) Measured Garlic Butter held out of cooler at 72°F (disposed at 1/4 @)</p> <p>b) Measured Handbailed egg at 47°F on island trered cooler.</p> <p>c) Measured mini hot dogs at 49°F in Annaban cooler.</p>					
Received By: [Signature]			REHS: John H. Wells		