

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: <u>Pizza Palace</u>		Inspection Date: <u>7/2/21</u>	
Address: <u>704 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Scott Hands & Heidi Gilmore</u>	Phone No.:	Inspection Time: <u>11:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Heidi Gilmore</u>		Certificate Expiration Date: <u>9/11/23</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"), Beginning with section 113700, California Health and Safety Code</u> (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		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	X	
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		
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: °F								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
42	Pastrami	Pizza Prep cooler	45	Ham	Walkin cooler
41	Sausage	" "	45	Buttermilk	" "

7) Comments: Cold hold potentially hazardous foods at/below 41°F. Measured ham & buttermilk at 45°F in walkin cooler.

35a) Clean mold from baffle in ice machine.

35b) Repair/replace wooden cutting board (cracked & frayed) at pizza prep table.

38) Provide filter for ventilation hood.

Received By: Erin Taylor REHS: John H. Wells