

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>Papa Murphy's Pizza #CA 59</u>		Inspection Date: <u>11/3/15</u>	
Address: <u>123 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Devinder Dhesi</u>	Phone No.: <u>865-2158</u>	Inspection Time: <u>3:45 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Arvinder Singh Dhugga</u>		Certificate Expiration Date: <u>2/28/16</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
<u>In</u>				24. Person in charge present and performs duties	
<u>In</u>				25. Personal cleanliness and hair restraints	
<u>In</u>	N/O			26. Approved thawing methods used	
<u>In</u>	N/O			27. Food separated and protected	
<u>In</u>	N/O			28. Washing fruits and vegetables	
<u>In</u>				29. Toxic substances properly identified, stored and used	
<u>In</u>	N/A	N/O		30. Food storage, 31. Self service, 32. Labeled	X
<u>In</u>	N/A			33. Nonfood contact surfaces clean	
<u>In</u>	N/A	N/O		34. Warewashing facilities maintained, test strips	
<u>In</u>	N/A	N/O		35. Equipment, utensils, approved, clean good repair	
<u>In</u>	N/A	N/O		36. Equipment, utensils and linens, storage and use	
<u>In</u>	N/A	N/O		37. Vending Machines	
<u>In</u>				38. Adequate ventilation and lighting	
<u>In</u>	N/A	N/O		39. Thermometers provided and accurate	
<u>In</u>				40. Wiping cloths properly used and stored	X
<u>In</u>	N/A	N/O		41. Plumbing, proper backflow prevention	
<u>In</u>	N/A	N/O		42. Garbage properly disposed; facilities maintained	
<u>In</u>	N/A	N/O		43. Toilet facilities supplied, properly constructed, clean	
<u>In</u>	N/A			44. Premises clean, vermin proof; personal items separate	
<u>In</u>				45. Floors, walls and ceilings maintained and clean	
<u>In</u>				46. No unapproved living or sleeping quarters	
<u>In</u>				47. Signs posted; Permit & inspection report available	
				48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
42	Pepperoni in Italian Salad	open face display cooler			
35	Salami	Pizza Prep cooler			
35	Cut Tomato	" "			
40	Canadian Bacon	Walk-in cooler			

Comments:

30) Store all food 5" above floor. Observed a bag of onions on walk-in floor.

40) Provide 100 ppm chlorine or 200 ppm quaternary ammonium sanitizer in towel bucket. Measured 0 ppm of both.

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