

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

257 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <b>PAPA MURPHY'S</b>		Inspection Date: <b>2/9/15</b>	
Address: <b>1070 WOOD ST., SUITE C, WILLOWS</b>		Reinspection Date (on or after): <b>NEXT ROUTINE</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>JOHN &amp; JENNIFER KIRKPATRICK</b>	Phone No.:	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: <b>JOHN KIRKPATRICK</b>		Certificate Expiration Date: <b>4/13/17</b> <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			X			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, <u>32. Labeled</u>	X	
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		
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: <b>120° F</b>						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
40	COOKIE DOUGH	FRONT REACH-IN DISPLAY FRIDGE			
41	HAM	ATOP PREP COOLER			
44	GARLIC SPREAD	ATOP EVEREST P. COOLER			
39	CHICKEN	WALK-IN FRIDGE			

Comments:  
 - NO CRITICAL VIOLATIONS.

OTHER VIOLATIONS:

① MAINTAIN EVIDENCE OF FOOD HANDLER TRAINING (I.E. CARDS) ON SITE AT ALL TIMES. THESE SHOULD BE AVAILABLE FOR INSPECTION.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED GARLIC SPREAD ATOP EVEREST PREP COOLER AT 44°F. COOLER APPEARS TO BE A FEW DEGREES OUT OF

Received By: X Lisa Joy Hill      REHS: ANDREW A. PERO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Page 2 of 2

Name of Facility/ DBA: <u>PAPA MURPHY'S</u>	Inspection Date: <u>2/9/15</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

OTHER VIOLATIONS (CONT.):

⑦ TEMPERATURE. ADJUST TO  $< 41^{\circ}\text{F}$ .

⑧ ALL REPACKAGED FOODS, DRIED POWDERS, ETC, MUST BE LABELED. OBSERVED A FEW BINS OF UN-LABELED POWDERS.

⑨ CLEAN & SANITIZE THE HANDLES & THE OUTSIDE OF APPLIANCES, PREP COOLERS, ETC. ALL WERE PRETTY FILTHY.

⑩ CLEAN & SANITIZE FLOORING AROUND THE FACILITY, ESPECIALLY BEHIND & AROUND APPLIANCES. THESE AREAS ARE STARTING TO ACCUMULATE OLD FOOD & GRIME

Received By: <u>X Fisher Long Hill</u>	REHS: <u>ANDREW A. PERRY</u>
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