

# 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: <u>Pizza Palace</u>		Inspection Date: <u>3/17/15</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/Permitee: <u>Randy &amp; Scott Hands; Heidi Gelmar</u>	Phone No.: <u>865-7178</u>	Inspection Time: <u>11:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Heidi Gelmar</u>		Certificate/Expiration Date: <u>4/23/17</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 <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									
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											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						X					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: <u>121</u> °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
44	Hard Baked Egg	Salad Bar (450 OR)	38	Canadian Bacon	Walk-in Cooler
34	Sausage	Pizza Prep cooler			
41	Pastrami	" "			

Comments:  
Correct the following:  
 14) Clean mold from baffle inside ice machine.  
 35) Replace/repair torn door gasket in bottom door of over/under 2-Door cooler in prep line.  
 38) Provide vent filter for hood.  
 \* Advised operator on proper wash/rinse/sanitize of utensils.

Received By: Scott Hands REHS: John H. Wells