

# 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: <b>PJ Fresh #1019</b>		Inspection Date: <b>5/1/17</b>	
Address: <b>4444 Commerce Lane, Orland, CA 95963</b>		Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Pilot Flying</b>	Phone No.: <b>(530) 865-0109</b>	Inspection Time: <b>1:40 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Christine Ortiz (+others)</b>		Certificate Expiration Date: <b>3/15/21</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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode")</b> , 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						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			X		29.	Toxic substances properly identified, stored and used							
In	N/A	N/O	7.	Proper hot and cold food holding temps			X	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			X		35.	Equipment, utensils, approved, clean good repair							
In	N/A	N/O	11.	Reheating temperature for hot holding				X	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			X				
In	N/A		20.	Health care/ School prohibited food					44.	Premises clean, vermin proof; personal items separate			X				
In			21.	Hot & cold water. Temp: <b>126 °F</b>					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
131	Burrito	Display area steam table	142	Hot Dog	Hot Dog Roller
141	Beans	" "	136	Ranchero Beef Tornado	" "
148	Chicken strips	" "	139	Beef stew	Soup wells
136	Cheese Burger	" "	136	Minestrone	" "
Comments:			137	Chili	Chili/cheese Warmer
135	Chicken wing	Just out of fryer	40	Half & Half	Milk/cream dispenser
165	Chicken wings	" "	36	Milk	Cinnamon under-counter cooler
142	Meatloaf	2-Door Warmer	38	Lunchables (ambient)	Storage walk-in cooler by ice machine
40	Canadian Bacon	Pizza Prep cooler	41	Macaroni salad	Island Display cooler
39	Ham	Back prep area walk-in cooler	40	Egg (in package) salad	Left side Cashier's service cooler
40	Hot Dogs	Beverage display walk-in cooler	41	" "	Right side Cashier's service cooler
Received By: <i>Julia Kelly</i>			REHS: <i>John H. Wells</i>		

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Continuation Sheet

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Name of Facility/ DBA: P.J. Fresh #1019	Inspection Date: 5/1/17
Address: 4444 Commerce Ln, Orland, CA 95963	
Owner/Permittee: Pilot Flying J	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

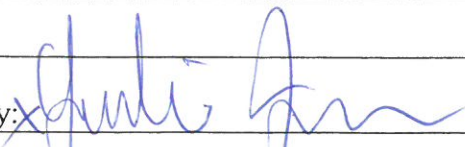
Comments:

Critical Violation

10) Cook chicken wings to an internal temperature of at least 165°F. In a basket of wings just out of fryer, 1 wing measured 135°F (disposed of 1 wing). All other wings measured 165°F to 169°F.

Other Violations

- 6) Refill empty hand towels at handwash sink by coffee urns.
- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured burrito at ~~131°F~~ 131°F.
- 43) Repair inoperable urinal in men's room.
- 44) Require employees to keep personal items (e.g. cell phones) in an area away from food preparation.

Received By: 

REHS: John H. Wells