

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: <i>Papa Murphy's Pizza # CA 59</i>		Inspection Date: <i>5/7/15</i>	
Address: <i>123 E. Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Devinder Dhesi</i>	Phone No.: <i>865-2168</i>	Inspection Time: <i>1:20 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Arvinder Singh Bhugga</i>		Certificate/Expiration Date: <i>2/28/19</i> <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 CALIFORNIA RETAIL FOOD CODE ("CalCode), 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									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									
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: <i>131</i> °F							X		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
39	Pepperoni	Pizza Prep cooler	45	Lasagna	Open face Merchandiser cooler
35	Cut tomato	" "	40	Sausage	Walk-in cooler

Comments:
correct the following:

1) Cold hold potentially hazardous foods at/below 41°F - Lasagna measured 45°F at open face merchandiser cooler.

2) Adjust water temperature at pre-mix water handwash sinks to between 100° - 108°F. Water measured 89°F at front side handwash sink and 128°F at back room handwash sink.

3) Replace soft spatulas with ~~the~~ chipped end of utensil (3).

Received By: *Michelle Yin* REHS: *John H. Wells*