

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 # C159</i>		Inspection Date: <i>8/13/13</i>	
Address: <i>123 E Walker St, Orland, CA 95953</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>12:55 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>-None Current-</i>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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</i> (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				
In	N/O	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	X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O	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		
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 in good condition, safe, 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 and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <i>123</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; Last inspection report available			

No PHF []					
°F	Food	Location	°F	Food	Location
41	Sausage	Pizza Prep Cooler (top)	47	Lasagna	Open face display cooler
40	Cut Tomato	" "	42	Pepperoni	Walk in cooler

Comments:

1) Obtain a food safety manager for facility. Compliance date - 10/12/13

2) Cold hold potentially hazardous foods at/below 41°F. Lasagna in open face display cooler measured 47°F; operator voluntarily disposed of 2 lbs.

3) Provide warm water at 100°F - 108°F at pre mix faucet handwash sinks. Water at front side sink measured 83°F; water at back room sink measured ~~123~~ 121°F.

4) Require employees to wear hair restraint when preparing food.

5) Use scoops with handles for scooping food; 4oz cup used to scoop ^{parmesian} cheese.

6) Repair/replace walk in cooler thermometer. Air was 42°F/thermometer measured 33°F. OK.

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