

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: PAPA MURPHY'S		Inspection Date: 10/26/17	
Address: 1070 WOOD ST., SUITE C, WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: RAJESH MAHINDROO	Phone No.:	Inspection Time: 2:00	Permit Exp. Date:
Certified Food Handler: RAJESH MAHINDROO		Certificate Expiration Date: 2/24/21 <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 27. Labels		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In	N/A								45. Floors, walls and ceilings maintained and clean		X
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	CHICKEN	ATOP 2-DOOR EVEREST			
39	HAMBURGER	ATOP P. COOLER			
40	CLUB SANDWICH	SELF SERVE REACH-IN			
38	BEEF	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

6) HANDWASH SINK SHALL BE PROPERLY SUPPLIED AND AVAILABLE FOR HANDWASHING, AT ALL TIMES. 1 OBSERVED BACK HAND SINK BLOCKED BY BOXES/CARTS ETC.

~~32) ALL BACK FOOD STORAGE BINS SHALL BE LABELED OF CONTENTS. FLOUR BIN NEED RE-LABEL~~

Received By: Kaunana REHS: Andrew Peryo

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Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

35 REPAIR BROKEN HANDLE ON THE SODA FRIDGE.

41 REPAIR BROKEN PIPE FROM THE WATER HEATER IN THE BACK. REPEAT VIOLATION!

45 REPAIR BROKEN/CHIPPED CONING, NEAR BACK ENTRYWAY.

Received By: Karen REHS: Andrew P. Ego