

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: <u>Papa Murphy's PIZZA</u>		Inspection Date: <u>7/27/18</u>	
Address: <u>123 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>7/30/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Devinder Dhosi et al.</u>	Phone No.: <u>865-2168</u>	Inspection Time: <u>10:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Arvinder Singh Dhugga</u>		Certificate Expiration Date: <u>7/28/19</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 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
<u>In</u>							1. Demonstration of knowledge		
<u>In</u>							2. Communicable disease restrictions		
<u>In</u>		N/O					3. Discharge of eyes, nose, mouth		
<u>In</u>		N/O					4. Eating, tasting, drinking, tobacco use		
<u>In</u>		N/O					5. Hands clean & properly washed, glove use		
<u>In</u>							6. Handwashing facilities available		
<u>In</u>	N/A	N/O					7. Proper hot and cold food holding temps		
<u>In</u>	N/A						8. Time as a public health control, records		
<u>In</u>	N/A	N/O					9. Proper cooling methods		
<u>In</u>	N/A	N/O					10. Proper cooking time and temps		
<u>In</u>	N/A	N/O					11. Reheating temperature for hot holding		
<u>In</u>	N/A	N/O					12. Returned and reservice of food		
<u>In</u>							13. Food safe and unadulterated		
<u>In</u>	N/A	N/O					14. Food contact surfaces clean and sanitized		
<u>In</u>							15. Food from approved source		
<u>In</u>	N/A	N/O					16. Shell stock tags, 17. Gulf Oyster regs		
<u>In</u>	N/A	N/O					18. Compliance with HACCP plan		
<u>In</u>	N/A	N/O					19. Advisory for raw/undercooked food		
<u>In</u>	N/A						20. Health care/ School prohibited food		
<u>In</u>							21. Hot & cold water. Temp: <u>117</u> °F		
<u>In</u>							22. Wastewater properly disposed	X	X
<u>In</u>							23. No rodents, insects, birds, animals		
							24. Person in charge present and performs duties		
							25. Personal cleanliness and hair restraints		
							26. Approved thawing methods used		
							27. Food separated and protected		
							28. Washing fruits and vegetables		
							29. Toxic substances properly identified, stored and used		
							30. Food storage, 31. Self service, 32. Labeled		
							33. Nonfood contact surfaces clean		
							34. Warewashing facilities maintained, test strips		
							35. Equipment, utensils, approved, clean good repair		
							36. Equipment, utensils and linens, storage and use		
							37. Vending Machines		
							38. Adequate ventilation and lighting		
							39. Thermometers provided and accurate		
							40. Wiping cloths properly used and stored	X	X
							41. Plumbing, proper backflow prevention		
							42. Garbage properly disposed; facilities maintained		
							43. Toilet facilities supplied, properly constructed, clean		
							44. Premises clean, vermin proof; personal items separate		
							45. Floors, walls and ceilings maintained and clean		
							46. No unapproved living or sleeping quarters		
							47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	Pepperoni	Pizza Prep cooler	42	Chicken Bacon Artichoke Salad	open face merchandises cooler
41	cut tomato	" "	41	Salami	walkin cooler

Comments:
Critical Violation (Possible Closure Violation)
 22) Repair drip leak from drain pipe beneath 3-compartment sink. Pipe drips to a bucket. Correct by 7/31/18.
Other violations
 1a) Provide hot water of 120°F to facility. Measured 117°F.
 1b) Provide warm water at 100°-108°F at premise handwash. Measured 76°F.
 7d) Maintain 200 ppm of quat sanitizer in foam bucket. Immediately corrected.

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