PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION

FOOD SAFETY EVALUATION REPORT

270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 13/10/15

Facility Name: PIZZA FACTORY - PORTOLA Phone Number 832-0430 PR ID # 229
Facility Site Address: 197 COMMERCIAL City: PORTOLA Zip 96122
Permit #: 15-135896 Exp Date: 4/1/16 Permit Holder: JASPREET KAUR
Type of Inspection: COMPLAINT #15-50

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A		COS	MAJ	OUT
		DEMONSTRATION OF KNOWLEDGE			
		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name:		Exp. Date			
		EMPLOYEE HEALTH & HYGIENIC PRACTICES			
		2. Communicable disease; reporting, restrictions & exclusions			
		3. No discharge from eyes, nose, and mouth			
		4. Proper eating, tasting, drinking or tobacco use			
		PREVENTING CONTAMINATION BY HANDS			
		5. Hands clean and properly washed; gloves used properly			
		6. Adequate handwashing facilities supplied & accessible			
		TIME AND TEMPERATURE RELATIONSHIPS			
		7. Proper hot and cold holding temperatures			
		8. Time as a public health control; procedures & records			
		9. Proper cooling methods			
		10. Proper cooking time & temperatures			
		11. Proper reheating procedures for hot holding			
		PROTECTION FROM CONTAMINATION			
		12. Returned and re-service of food			
		13. Food in good condition, safe and unadulterated			
		14. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
		15. Food obtained from approved source			
		16. Compliance with shell stock tags, condition, display			
		17. Compliance with Gulf Oyster Regulations			
		CONFORMANCE WITH APPROVED PROCEDURES			
		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		CONSUMER ADVISORY			
		19. Consumer advisory provided for raw or undercooked foods			
		Highly Susceptible Populations			
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		WATER/HOT WATER			
		21. Hot and cold water available Temp _____			
		LIQUID WASTE DISPOSAL			
		22. Sewage and wastewater properly disposed			
		VERMIN			
		23. No rodents, insects, birds, or animals			

	OUT
SUPERVISION	
24. Person in charge present and performs duties	
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	
27. Food separated and protected	
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/ DISPLAY/ SERVICE	
30. Food storage; food storage containers identified	
31. Consumer self-service	
32. Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	
35. Equipment/ Utensils approved; installed; clean; good repair; capacity	
36. Equipment, utensils and linens: storage and use	
37. Vending machines	
38. Adequate ventilation and lighting; designated areas, use	

	OUT
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print) JASPREET KAUR Title OWNER
Received by (Signature) Jaspreet Kaur
Specialist (Print) Specialist (Signature)
Re-inspection Date: N/A

Facility Name: Pizza Factory - Portola PR FA ID # 229

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Date of Inspection: 13 Nov 15

OBSERVATIONS AND CORRECTIVE ACTIONS

COMPLAINT # 15-50

- OBSERVATION OF COOKED SAUSAGE AT TIME OF INSPECTION did NOT REVEAL ANY APPARENT SMELL OR degraded FOOD QUALITY.
- RESTROOM TOWEL DISPENSER WAS NON-FUNCTIONAL AND HAS BEEN REPLACED READY FOR USE.
- RESTROOM WAS CLEARED OF ANY PAPER debris BEFORE THIS INSPECTION.
- NAIL CLIPPERS WERE FOUND ON THE FLOOR NEAR THE BEER COUNTER; HOWEVER THE OWNER DOES NOT KNOW WHY THEY ARE IN THE RESTAURANT. THE CLIPPERS HAVE BEEN REMOVED.

Received by (Print) Title

Received by (Signature) [signature]

Specialist (Print) Rob Robinette Specialist (Signature) [signature] Re-inspection Date: