



Date of Inspection: 4/19/16

Facility Name: Pizza Factory - Portola Phone Number: 832-0430 PR ID # 229  
 Facility Site Address: 197 Commercial City: Portola Zip: 96122  
 Permit #: 16-140720 Exp Date: 4/1/17 Permit Holder: \_\_\_\_\_ Type of Inspection: Routine

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	In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>FOOD FROM APPROVED SOURCES</b>				
✓					✓				
1. Demonstration of knowledge; food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>Jaspreet Kaur</u> Exp. Date: <u>6/18/20</u>					16. Compliance with shell stock tags, condition, display				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					17. Compliance with Gulf Oyster Regulations				
✓					✓				
2. Communicable disease; reporting, restrictions & exclusions					<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
✓					✓				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
✓					<b>CONSUMER ADVISORY</b>				
4. Proper eating, tasting, drinking or tobacco use					✓				
<b>PREVENTING CONTAMINATION BY HANDS</b>					19. Consumer advisory provided for raw or undercooked foods				
✓					<b>Highly Susceptible Populations</b>				
5. Hands clean and properly washed; gloves used properly					✓				
✓					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
6. Adequate handwashing facilities supplied & accessible					<b>WATER/HOT WATER</b>				
✓					✓				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					21. Hot and cold water available Temp <u>120°F</u>				
✓					<b>LIQUID WASTE DISPOSAL</b>				
7. Proper hot and cold holding temperatures					✓				
✓					22. Sewage and wastewater properly disposed				
8. Time as a public health control; procedures & records					<b>VERMIN</b>				
✓					✓				
9. Proper cooling methods					23. No rodents, insects, birds, or animals				
✓									
10. Proper cooking time & temperatures									
✓									
11. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>									
✓									
12. Returned and re-service of food									
✓									
13. Food in good condition, safe and unadulterated									
✓									
14. Food contact surfaces: clean and sanitized									

<b>SUPERVISION</b>		OUT					OUT
24. Person in charge present and performs duties					39. Thermometers provided and accurate		
<b>PERSONAL CLEANLINESS</b>					40. Wiping cloths: properly used and stored		
25. Personal cleanliness and hair restraints					<b>PHYSICAL FACILITIES</b>		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					41. Plumbing; proper backflow devices		
26. Approved thawing methods used, frozen food					42. Garbage and refuse properly disposed; facilities maintained		
27. Food separated and protected					43. Toilet facilities: properly constructed, supplied, cleaned		
28. Washing fruits and vegetables					44. Premises: personal/cleaning items; vermin-proofing		
29. Toxic substances properly identified, stored, used					<b>PERMANENT FOOD FACILITIES</b>		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>					45. Floor, walls and ceilings: built, maintained, and clean		✓
30. Food storage; food storage containers identified					46. No unapproved private homes/ living or sleeping quarters		
31. Consumer self-service					<b>SIGNS/ REQUIREMENTS</b>		
32. Food properly labeled & honestly presented					47. Signs posted; last inspection report available		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>					<b>COMPLIANCE &amp; ENFORCEMENT</b>		
33. Nonfood contact surfaces clean					48. Plan Review		
34. Warewashing facilities: installed, maintained, used; test strips					49. Permits Available		
35. Equipment/ Utensils approved; installed; clean; good repair; capacity		✓			50. Impoundment		
36. Equipment, utensils and linens: storage and use					51. Permit Suspension		
37. Vending machines							
38. Adequate ventilation and lighting; designated areas, use							

Received by (Print) DALJIT SINGH Title \_\_\_\_\_  
 Received by (Signature) Daljit Singh  
 Specialist (Print) Deborah Anderson Specialist (Signature) Deborah Anderson Re-inspection Date: Routine

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

35 Thoroughly clean hood to remove accumulated grease.  
Clean ductwork and obtain filter for duct opening.  
Repair latch on walk-in refrig. to securely close door.

45 Thoroughly clean floor under and around 3-compartment  
sink and dishwasher to remove residue. Clean floor sink  
at 3-comp. sink.  
Continue repairs of buckled linoleum in food prep area.  
Continue repairs of leaking roof.

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Title

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Specialist (Print) Deborah Anderson

Specialist (Signature)

Deborah Anderson

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