



PLUMAS COUNTY
pg 1 of 2
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: 2/14/24

Facility Name: Pizza Factory of Portola Phone Number _____
Facility Site Address: 197 COMMERCIAL ST City: PORTOLA Zip 96122
Permit #: 23196 Exp Date: 4/26/24 Permit Holder: Thomas L. Story

PR ID # 229

Type of Inspection:

complaint

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	CO S	MAJ	OU T
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Gina Marie Carpenetti</u> Exp. Date <u>4/26/24</u>				
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 <u>Sanitized</u> <u>Quarantine</u> <u>Storage</u>				

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 <u>120°F+</u>	
LIQUID WASTE DISPOSAL	
22. Sewage and wastewater properly disposed	
VERMIN	
23. No rodents, insects, birds, or animals	

In	N/O-N/A	CO S	MAJ	OU T
SUPERVISION OUT				
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				

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) Amber Tryon
Received by (Signature) Amber Tryon
Specialist (Print) Dennis Eck Specialist (Signature) Smith

Title

Re-inspection Date:

Facility Name: Pizza Factory of Portland

FAID # 196

Pg 2 of 2

Date of Inspection: 2/14/24

OBSERVATIONS AND CORRECTIVE ACTIONS

7). Prep fridge reading 52-55°F - Adjusted when brought to the attention of employee. Please monitor to ensure temperature of 41°F or lower. Thermometer was placed in fridge for monitoring.

*45) Ceiling in dining area and throughout facility is in extreme disrepair. Multiple areas are leaking water and bins are placed for catchment of the water.

Recent complaint made to PCETT mentions disrepair, mold ~~was~~ at ceiling. Employees have also verbalized the unsanitary nature of the leaks and little action made by owners to improve conditions.

- Repairs should be made to the facility to prevent the encroachment of rainwater to the interior of the building.

- Please contact Plumas County Env Health and notify of repair plans and a timeline.

- Floor in the walk-in refrigerator is also in disrepair and should be replaced with smooth, easily cleaned surface.

1) It is our understanding that the food safety certified person is not typically present due to health issues. - We suggest that food manager certification is obtained by another employee so sanitation at the facility can be regularly monitored.

- No violation at this time. -

Received by (Print) Amber Tryon

Title

Received by (Signature) Amber Tryon

Specialist (Print) Dennis Ede

Specialist (Signature) 

Re-inspection Date: