



**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

pg 1 of 2

Date of Inspection: 9/8/2022

Facility Name: <u>Pizza Factory of Portola</u>	Phone Number: <u>96122</u>	PR ID #: <u>229</u>
Facility Site Address: <u>197 Commercial St</u>	City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>22-196</u>	Exp Date: <u>5/24/23</u>	Permit Holder: <u>Thomas Stoy</u>
		Type of Inspection: <u>Routine</u>

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

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
✓				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Cina 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				

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 <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	COS	MAJ	OUT
SUPERVISION				
24.	Person in charge present and performs duties			OUT
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			

In	N/O-N/A	COS	MAJ	OUT
39.	Thermometers provided and accurate			OUT
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) <u>Kaila Smith</u>	Title
Received by (Signature) <u>Kaila Smith</u>	
Specialist (Print) <u>Jerry Sipe</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>Next routine</u>	

6. Provide single-use hand towels at prep hand sink

OBSERVATIONS AND CORRECTIVE ACTIONS

13. Be sure to date all foods prepared, packaged / refrigerated & held for future use. Unknown / unlabeled foods in reach-in refrigerators by pizza prep line; unlabeled foods in freezer. Discussed with manager need to discard severely freezer-burned meats & rotation of food stored in refrigerators / freezer.

45. Bathroom floor needs repair for smooth, easily cleanable surface. Please notify EIT of repair plans & timeline.

Note - Please be sure to keep copy of employee food handler cards at facility.

Received by (Print)

Kaila Smith

Title

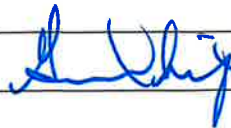
Received by (Signature)

Kaila Smith

Specialist (Print)

Jerry Sipe

Specialist (Signature)



Re-inspection Date:

Next routine