



Date of Inspection: 3 DEC 20

Facility Name: PIZZA FACTORY - PORTOLA Phone Number: 832-0430 PR ID #: 229
 Facility Site Address: 197 COMMERCIAL City: PORTOLA Zip: 96122
 Permit #: 20-196 Exp Date: 5/24/21 Permit Holder: TOM STAY
 Type of Inspection: **SPECIAL**

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
DEMONSTRATION OF KNOWLEDGE						FOOD FROM APPROVED SOURCES					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>GINA CARPENETTI</u> Exp. Date: <u>4/26/24</u>						CORONAVIRUS GUIDANCE IMPLEMENTATION			
X		2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						Highly Susceptible Populations					
X		3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented			
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used			
X		5. Proper eating, tasting, drinking or tobacco use						WATER/HOT WATER			
PREVENTING CONTAMINATION BY HANDS						X		21. Hot and cold water available			
X		6. Hands clean and properly washed; gloves used properly						<u>7/20°X</u>			
X		7. Adequate handwashing facilities supplied & accessible				X		LIQUID WASTE DISPOSAL			
TIME AND TEMPERATURE RELATIONSHIPS						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				X		VERMIN			
X		9. Time as a public health control; procedures & records				X		23. No rodents, insects, birds, or animals			
X		10. Proper cooling methods				[Hatched Area]					
X		11. Proper cooking time & temperatures				[Hatched Area]					
X		12. Proper reheating procedures for hot holding				[Hatched Area]					
PROTECTION FROM CONTAMINATION						[Hatched Area]					
X		13. Returned and re-service of food				[Hatched Area]					
X		14. Food in good condition, safe and unadulterated				[Hatched Area]					
X		15. Food contact surfaces: clean and sanitized				[Hatched Area]					

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

- ELIMINATE THE EXTENSION CORD WIRING AT THE COOK PREPARATION ISLAND REFRIGERATOR

- SANITATION VERY GOOD AT TIME OF INSPECTION -

Received by (Print): Employee PHOTOGRAPHED Inspection Report Title: _____
 Email: _____
 Specialist (Print): Rob Reinhart Specialist (Signature): [Signature] Re-inspection Date: _____