



Date of Inspection: 3/9/21

Facility Name: PAPA MURPHY'S Phone Number 283-5619 PR ID # 221  
 Facility Site Address: 231 MAIN City: QUINCY Zip 95971  
 Permit #: 20-158 Exp Date: 9/27/21 Permit Holder: DEREK B NAON; JAVLON  
 Type of Inspection: SPECIAL

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

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>					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
Food Safety Cert Name: <u>DEREK JAVLON</u> Exp. Date <u>9/23/21</u>						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
	X	2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						X		18. Social Distancing Implemented			
		3. Communicable disease; reporting, restrictions & exclusions				X		19. Face Covering Used			
	X	4. No discharge from eyes, nose, and mouth				<b>Highly Susceptible Populations</b>					
	X	5. Proper eating, lasting, drinking or tobacco use				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>WATER/HOT WATER</b>					
X		6. Hands clean and properly washed; gloves used properly				X		21. Hot and cold water available			
X		7. Adequate handwashing facilities supplied & accessible				<b>LIQUID WASTE DISPOSAL</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				<b>VERMIN</b>					
	X	9. Time as a public health control; procedures & records				X		23. No rodents, insects, birds, or animals			
	X	10. Proper cooling methods									
	X	11. Proper cooking time & temperatures									
	X	12. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>											
	X	13. Returned and re-service of food									
		14. Food in good condition, safe and unadulterated									
X		15. Food contact surfaces: clean and sanitized									

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

INSPECTION PERFORMED DUE TO COMPLAINT - ALL REFRIGERATION UNITS INSPECTED ALL IN GOOD CONDITION, PICS FROM COMPLAINT SHOWS A CONDENSATION DRAIN LINE. NO PUBLIC HEALTH RISKS WOULD BE CAUSED/ASSOCIATED BY THIS CONDITION- LINE SECURE & NO IMPACT ON FOOD ITEMS

NO VIOLATION(S) OBSERVED

Received by (Print)

Title

Email:

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date:

[Signature]