Food Program Official Inspection Report

Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097

phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Gary's Pizza Factory Permit # 000242											
Addres	ss:				_	nuir, CA, 96025					
Permit Holder: Gary and Jean Rogers Permit To Operate: O Valid O Not Valid											
Phone: 530-235-4849 E-mail: gjpizzafactory@gmail.com											
Food Safety Certified Employee: Matt Rogers Expiration Date: 4/2022											
MAJ OUT COS						The marked items represent Health Code violatio					
Protection Time/ Temp.	1	Food Temp.	IVIAG	X	X	<u> </u>					
		Prep./ Service		, ,		ROUTINE INSPECTION CONDUCTED	THIS DATE				
	3	Storage/ Disp.									
	4	Frozen Food				1) Observed sauces held in warmer @ 69 degree	es F Employee forgot to turn				
	5	Pure Food				equipment on at the beginning of the shift. Hold					
	6	Reused Food				and all hot food @ 135 degrees or hotter. Volun					
Pro	7	Transportation									
Δ)	8	Storage Fac.				13) Observed sanitizer @ 100 ppm Quat. Utilize test strips to ensure that you i					
rage	9	Refrig. Units				a 200 ppm concentration of Quat or 100 ppm Chlorine sanitizer.					
Food Storage	10	Thermometer		-		20) Current food manager certification is expired.	Obtain a new certification within 60				
	11	Hazardous Mat.				days.					
	12	Spoils									
Uten./Equip.	13	Wash/ Sanitize		X							
	14	Equip. Condition									
ten./	15	Utensil Condition									
Ď	16	Storage									
ė	17	Handwashing									
Employee	18	Employee Hygiene									
∃mp		Employee Habits									
	20	Food Cert./ Card		X							
Water	21	Water									
	_	Cross Con.									
Waste		Liquid Waste									
		Refuse									
Vermin	_	Rodents/ Insects									
\ \		Animal/ Fowl									
		Ventilation	\square								
ies	_	Doors									
-acilities		Floors	Н								
ц		Walls - Ceilings	Н								
	31 32	Toilet Fac.									
		Janitorial Fac.									
Misc.		Lighting Clothing - Linen	Н								
		-	H								
		Signs Misc.									
MAJ =			DUT =	Out c	of com	pliance COS = Corrected on-site					
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Matt Rogers Date: 06/26/2023											
REHS (Print): Phone: Rick Florendo 530-841-2114											
Page 1						Last modified 4/12/2023					

Facility Name:	Gary's Pizza Factory	
	The marked items represent Health Code violations and must be corrected	l as follows:
•		
Received By (Print):	Received by (Signature):	Date:
Ma	att Rogers	06/26/2023
RFHS (Print)	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	Gary's Pizza Factory	
	The marked items represent Health Code violations and must be corrected as follow	vs:
	·	
	Positive delay (Orangelana)	
Received By (Print): Mat	Received by (Signature): t Rogers	Date: 06/26/2023
REHS (Print):	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	Gary's Pizza Factory	
	The marked items represent Health Code violations and must be correct	cted as follows:
	•	
	December (Ciny et al.)	D
	Received by (Signature): att Rogers	Date: 06/26/2023
REHS (Print): Rick Flo	REHS (Signature): orendo	Phone: 530-841-2114