## 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

Address:     132 N Weed Blvd, Weed CA       Permit Holder:     Tony Mazzaglia     Permit To Operate:       Tony Mazzaglia     © Valid     Not Valid       Phone:     Tony Mazzaglia     E-mail:     weed@pizzafactory.com       Food Safety Certified Employee:     Madolyn Jackson     Expiration Date:     08/202       MAJ     OUT     COS     The marked items represent Health Code violations and must be corrected as follows:       ROUTINE INSPECTION CONDUCTED THIS DATE     29)Observed broken tiles under pizza oven and throughout the food preparation area. Mus or replace within the next 90 days.       9     6     Reused Food     29) Observed excessive buildup in hard to reach places throughout the facility. Clean immediate the food preparation area. Mus or replace within the next 90 days.       9     0     29) Observed excessive buildup in hard to reach places throughout the facility. Clean immediate the food preparation area. Mus or replace within the next 90 days.       9     0     11     Hazardous Mat.	
Tony Mazzaglia     Image: Not Valid       Phone:     Tony Mazzaglia     E-mail:     weed@pizzafactory.com       Food Safety Certified Employee:     Madolyn Jackson     Expiration Date:     08/202       MAJ OUT COS     The marked items represent Health Code violations and must be corrected as follows:     08/202       MAJ OUT COS     The marked items represent Health Code violations and must be corrected as follows:     08/202       Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service       Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service       Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service       Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image: Prop. / Service     Image:	
Toring Mazzagila     Weed@pizzalactory.com       Expiration Date: 08/202       Food Safety Certified Employee:     Madolyn Jackson     Expiration Date: 08/202       MAJ OUT COS     The marked items represent Health Code violations and must be corrected as follows:       ROUTINE INSPECTION CONDUCTED THIS DATE       2     Prep./ Service     2     29)Observed broken tiles under pizza oven and throughout the food preparation area. Mus or replace within the next 90 days.     29)Observed excessive buildup in hard to reach places throughout the facility. Clean immed or replace food     29) Observed excessive buildup in hard to reach places throughout the facility. Clean immed or replace food       8 Storage Fac.       9 Refrig. Units       9 Refrig. Units       10 Thermometer       11 Hazardous Mat.	alid
Image: provide with backson     00/202       MAJ OUT COS     The marked items represent Health Code violations and must be corrected as follows:       Image: provide with the provide wit	
MAJ     OUT     COS     The marked items represent Health Code violations and must be corrected as follows:       1     Food Temp.     N	027
2     Prep./ Service     2       3     Storage/ Disp.     2       4     Frozen Food     2       5     Pure Food     2       6     Reused Food     2       7     Transportation     2       8     Storage Fac.     2       9     Refrig. Units     10       10     Thermometer     11       11     Hazardous Mat.     14	
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	tion area. Must repair
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	mediately.
Normalisponation   Normalisponation     8   Storage Fac.     9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	-
9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	
9   Refrig. Units     10   Thermometer     11   Hazardous Mat.	
indextination   indextination     indextination   indextination     indextination   indextination	
8 11 Hazardous Mat.	
12 Spoils	
indication   indication     indication   indication     indication   indication     indication   indication	
Image: Second state Image: Second state	
5 15 Utensil Condition	
0 0 17 Handwashing 10 For the second seco	
18   Employee Habits     19   Employee Habits	
B   19 Employee Habits   X     W   20 Excelored (court)	
20 Food Cert./ Card	
Image: bit of the second se	
B   23   Liquid Waste     24   Refuse	
E   25   Rodents/ Insects     26   Animal/ Fowl	
27 Ventilation	
30   Walls - Ceilings	
Image: Second	
31 Toilet Fac.	
32 Janitorial Fac.	
33 Lighting	
24 Clathing Lines	
$\frac{34}{5}$ Signs $\frac{34}{5}$ Signs	
36 Misc.	
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Received by (Signature): Date: 9/14/2023	
REHS (Print): REHS (Signature): Phone: 530-841-2117	17

Facility Name:	<sup>:</sup> The Pizza Factory					
	The marked items represent Health Code violations and must be corrected as follows:					
		с.				
Received By (Print):		Received by (Signature):	Date:			
Na	athanial Bird			9/14/2023		
REHS (Print):		REHS (Signature):	Phone			
Alexa Ro	oche		530	-841-2117		
Page 2						

Facility Name: The Pizza Factory	1	
The marked item	s represent Health Code violations and must be co	prrected as follows:
	ς	
Received By (Print):	Received by (Signature):	Date:
Nathanial Bird		9/14/2023
REHS (Print):	REHS (Signature):	Phone:
Alexa Roche		530-841-2117
Page 3		

Facility Name:	The Pizza Factory					
	The marked items represent Health Code violations and must be corrected as follows:					
Received By (Print):		ed by (Signature):	Date:			
	hanial Bird		9/14/2023			
REHS (Print): Alexa Ro	REHS	(Signature):	Phone:			
			530-841-2117			