



Food Facility - Full Prep OFFICIAL INSPECTION REPORT

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 07/13/2021		Inspection Number: DAFBRPLTO	
			Purpose of Inspection : 001 - Routine Inspection		Beg Time : 11:15 am End Time : 1:00 pm Total Time : 105 Minutes	
Facility ID: FA0000088	Facility Name Angelo's Pizza Parlor		Program Food Facility - Full Prep			
Address 215 W 7th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000487	Permit Holder Pizza With Pizzazz Inc	SR ID:	Inspector : EE0000008		Total Violations:	5

An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN= In compliance
 OUT= Not In compliance
 N/O= Not observed
 N/A= Not applicable
 COS= Corrected on-site during inspection
 R= Repeat violation

MAJOR VIOLATIONS

- FOOD HANDLER TRAINING**
- EMPLOYEE HEALTH AND HYGIENIC PRACTICES**
- PREVENTING CONTAMINATION BY HANDS**
- TIME AND TEMPERATURE RELATIONSHIPS**

8. IN NO NA OUT COS MAJ R

Violation Description: **Complied on 7/13/2021**
 08. Proper hot and cold holding temperatures.

Regulation Description:
 Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than thirty minutes, when time is used as the public health control, or as otherwise specified, potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Potentially hazardous foods held for dispensing in serving lines and salad bars may be held at 45F, not to exceed 12 hours in a 24 hour period, if unused portions are discarded. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037, 114343(a))

Condition Observed and Required Correction:
Potato salad observed in salad bar at 50.5F today. Food discarded during inspection. Foods held in a salad bar or serving line may be held up to 45F but not for more than 12 hours in any 24 hour period- they must then be discarded at the end of the 24 hour period, not placed back into the salad bar at a later date.

PROTECTION FROM CONTAMINATION

14. IN NO NA OUT COS MAJ R

Violation Description: **Complied on 7/13/2021**
 14. Food in good condition; safe and unadulterated.

Regulation Description:
 Food shall be produced, prepared, stored, transported, and served so as to be free from adulteration and spoilage. Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shell eggs shall be received clean, sound, and not exceed restricted tolerances for US Consumer Grade B Standards. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041(a), 114254.3)

Condition Observed and Required Correction:
*Moldy melon and beets observed for sale in salad bar. Food items such as baby corn, cut radishes, and cooked bell peppers were milky, slimy, or visibly old. Foods on salad bar were discarded immediately and salad bar closed.
 Corn meal bags observed to be chewed open by rodents, allowing meal to be spilled and scattered in rodent harborage locations.*



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MAJOR VIOLATIONS

15. IN NO NA OUT COS MAJ R

Violation Description:

15. Food contact surfaces: clean and sanitized.

Not In Compliance

Regulation Description:

Food-contact surfaces and utensils shall be clean to sight and touch. Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. Precleaning may be required. Manual sanitization shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. After cleaning and sanitizing, equipment and utensils shall be air dried. Mechanical warewash machines must be approved and installed and operated according to manufacturer's specifications. Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, and any time during the operation when contamination may have occurred. Warewash sinks used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after these uses. Equipment, food contact surfaces, and utensils must be cleaned and sanitized throughout the day at least every four hours or as needed to prevent contamination. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115(a,c), 114117, 114125(b), 114141)

Condition Observed and Required Correction:

Food contact utensils used for the preparation of dough and pizza were observed visibly soiled and stored on unclean, painted cabinet surfaces. Wash, rinse and sanitize all food contact utensils and store them so they remain clean and sanitary.

- FOOD FROM APPROVED SOURCES**
- CONFORMANCE WITH APPROVED PROCEDURES**
- CONSUMER ADVISORY**
- HIGHLY SUSCEPTIBLE POPULATIONS**
- WATER, HOT WATER**
- LIQUID WASTE DISPOSAL**



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MAJOR VIOLATIONS

VERMIN

24 IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**

24. No rodents, insects, birds, or animals.

Regulation Description:

A food facility shall be kept free of vermin. Live animals are prohibited from food facilities except as specified in 114259.5. Food facility employees shall not care for or handle animals that may be present in the food facility. Food facility employees are required to wash their hands after handling or caring for fish in an aquarium and/or shellfish, or crustacea, in display tanks and as specified in 114259.4. (114259.1, 114259.4, 114259.5)

Condition Observed and Required Correction:

Fresh rat tracks observed throughout dough prep area, kitchen cook area, warewash area, video game room, and rear dry goods storage room. Rodent feces observed in rear dry goods storage room. Rodent damage to wall areas observed adjacent to facility rear door, within rear dry goods storage room, behind video games, above fryers, in rear walk in beverage cooler, and rear of facility exterior at base of siding. Insulation observed pulled out of wall void and onto the ground or floors. Rodent harborage and ingress noted in several locations at hollow wooden floor shelves.

Corrections required:

- Trap and remove all rodents within the facility.*
- Close all wall voids, both exterior and interior, that have allowed rodent ingress and harborage.*
- Ensure that there are no plumbing leaks so as to not provide water to rodents.*
- Wash all floor, wall, ceiling, equipment surfaces to remove food debris and rodent contamination.*
- Wash, rinse and sanitize all food contact surfaces exposed to rodent travel.*
- Discard in use pizza boxes not in original wrap that may have been exposed to rodent contamination.*
- Discard or wash, rinse, sanitize unopened bulk food can lids that are stored in rear dry goods storage area prior to use.*
- Discard in use cooking oil in open fryers adjacent to rodent ingress point. Wash, rinse, and sanitize fryers prior to reuse.*
- After cleaning painted wood storage surfaces, repaint with smooth, easily cleanable paint.*
- Clean and remove all fats, oil, grease from rear exterior of building adjacent to waste vat. This includes the vat, the wall, and the pavement below.*

MINOR VIOLATIONS

SUPERVISION

PERSONAL CLEANLINESS

GENERAL FOOD SAFETY REQUIREMENTS

FOOD STORAGE, DISPLAY, SERVICE

EQUIPMENT, UTENSILS, LINENS

PHYSICAL FACILITIES

PERMANENT FOOD FACILITIES

SIGN, REQUIREMENTS

COMPLIANCE, ENFORCEMENT



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MINOR VIOLATIONS

52. IN NO NA OUT COS MAJ R

Violation Description: 52. Permit Suspension - Facility Closed **Not In Compliance**

Regulation Description:
A permit may be suspended or revoked by a local enforcement officer for a violation of this part. Any food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated. Any food facility for which the permit has been revoked shall close and remain closed until a new permit has been issued. If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Condition Observed and Required Correction:

Based on violation #24 pertaining to Section 114259.1, rodent infestation within facility, this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health (DEH). At any time within 15 days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 days of receipt of the written request for a hearing. The facility may not reopen or prepare food until the permit is reinstated by DEH.

MEASURED OBSERVATIONS

No Temperature Observations

Overall Inspection Comments:

Any above major violations must be corrected by the Comply By date shown. A reinspection may be conducted and a reinspection fee may be assessed, as authorized by current County ordinance. This fee may be waived if a mailed or faxed receipt or other satisfactory documentation showing proof of the correction or repair is received prior to the compliance date. The local building official may require a permit for above corrections. Please contact the appropriate office for assistance.

Facility permit suspended today due to imminent health hazard relating to a rat infestation. See violations #24 and #52 for details of violation and process required to reinstate your permit. Please contact this office to schedule an inspection when required corrections have been made.

_____ Date