

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 Facility ID: Facility ID: Facility Name FA0000088 Angelo's Pizza Parlor		Inspection Date : 07/13/2021	Inspection Number: DAFBRPLTO		
		Purpose of Inspection : 001 - Routine Inspection	Beg Time: 11:15 am End Time : 1:00 pm		
		Program Food Facility - Full Prep	Total Time : 105 Min		
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
			ng violations. Please note the require k you for your cooperation.	d corrections and	
			OUT, N/O, N/A) for each numbered item		
IN= In compliance	e OUT= Not In compliance N/O=		Not applicable COS= Corrected on-site VIOLATIONS	during inspection R = Repe	at violation
		FOOD HAN	DLER TRAINING		
			ND HYGIENIC PRACTICES		
			AMINATION BY HANDS		
3. DIN D	NO □NA ■OUT ■COS ■MA				
Violation Desc		JUR		Complied on 7/13/20	021
	and cold holding temperatures.				
Regulation De	escription:				
			retail food facility for a period of less th		
when time is a	used as the public health control, or	as otherwise specifie	d, potentially hazardous foods shall be	maintained at or	
when time is ubelow 41F or	used as the public health control, or at or above 135F. The following for	as otherwise specifie ods may be held at or l	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked l	maintained at or ive molluscan	
when time is u below 41F or shellfish, past	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p	as otherwise specifie ods may be held at or l products in original sea	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo	maintained at or ive molluscan oods held during	
when time is o below 41F or shellfish, past transportation	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p . Potentially hazardous foods held f	r as otherwise specifier ods may be held at or l products in original sea for dispensing in servir	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ng lines and salad bars may be held at	maintained at or ive molluscan bods held during 45F, not to exceed	
when time is u below 41F or shellfish, past transportation 12 hours in a	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p . Potentially hazardous foods held f	r as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ng lines and salad bars may be held at reparation shall not exceed two cumulat	maintained at or ive molluscan bods held during 45F, not to exceed	
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 served and Required Correction:	as otherwise specifie ods may be held at or l products in original sea for dispensing in servir are discarded. Food pr 996, 113998, 114037,	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at eparation shall not exceed two cumulat 114343(a))	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a	
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad o	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p i. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 erved and Required Correction: observed in salad bar at 50.5F today	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ng lines and salad bars may be held at eparation shall not exceed two cumulat 114343(a)) <i>ng inspection. Foods held in a salad ba</i>	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i>	
when time is u below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p . Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 terved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 ho	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durin ours in any 24 hour pe	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at eparation shall not exceed two cumulat 114343(a))	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i>	
when time is u below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p i. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 erved and Required Correction: observed in salad bar at 50.5F today	r as otherwise specifie ods may be held at or h products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durin ours in any 24 hour pe er date.	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad ba briod- they must then be discarded at the	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i>	
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p . Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 rerved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hour ced back into the salad bar at a late	r as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durit ours in any 24 hour pe er date. PROTECTION FR	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ng lines and salad bars may be held at eparation shall not exceed two cumulat 114343(a)) <i>ng inspection. Foods held in a salad ba</i>	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i>	
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad o may be held u period, not pla	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 terved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hours back into the salad bar at a late	r as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durit ours in any 24 hour pe er date. PROTECTION FR	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad ba briod- they must then be discarded at the	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i>	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad o may be held u period, not pla	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 terved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hours back into the salad bar at a late	as otherwise specifie ods may be held at or h products in original sea for dispensing in servir are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri ours in any 24 hour pe er date. PROTECTION FR J □ R	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad ba briod- they must then be discarded at the	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i> <i>e end of the 24 hour</i>	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad o may be held u period, not pla	used as the public health control, or at or above 135F. The following foc- eurized milk and pasteurized milk p a. Potentially hazardous foods held for 24 hour period, if unused portions a equired holding temperatures. (113 rerved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 her ced back into the salad bar at a late NO \square NA \blacksquare OUT \blacksquare COS \blacksquare MA cription: nod condition; safe and unadulterate	as otherwise specifie ods may be held at or h products in original sea for dispensing in servir are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri ours in any 24 hour pe er date. PROTECTION FR J □ R	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad ba briod- they must then be discarded at the	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a <i>r or serving line</i> <i>e end of the 24 hour</i>	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla 14.	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held for 24 hour period, if unused portions a equired holding temperatures. (113 rerved and Required Correction: beserved in salad bar at 50.5F today p to 45F but not for more than 12 he ced back into the salad bar at a late NO INA OUT COS MA cription: bod condition; safe and unadulterate escription:	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durin ours in any 24 hour pe er date. PROTECTION FR J \Box R ed.	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous fo ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad ba briod- they must then be discarded at the	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad or may be held u period, not plate Violation Dess 14. Food in go Regulation Des Food shall be shall not com	used as the public health control, or at or above 135F. The following foc teurized milk and pasteurized milk p a. Potentially hazardous foods held for 24 hour period, if unused portions a equired holding temperatures. (113 terved and Required Correction: abserved in salad bar at 50.5F today p to 45F but not for more than 12 hour teed back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durin ours in any 24 hour pe er date. PROTECTION FR J □ R ed. ported, and served so a tamination or adulterat	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) <i>ng inspection. Foods held in a salad ba</i> <i>eriod- they must then be discarded at the</i> OM CONTAMINATION	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously	021
 when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obse Potato salad or may be held u period, not pla 4. IN IN Violation Dese 14. Food in go Regulation Dese Shall be shall not comu used to store 	used as the public health control, or at or above 135F. The following foc ieurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 rerved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hour ced back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: ood condition; safe and unadulterate escription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri- ours in any 24 hour pe er date. PROTECTION FR J □ R ed. ported, and served so a tamination or adulteration to be used to store foo	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at the paration shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad bar eriod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utensi	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad or may be held u period, not plate 14. IN	used as the public health control, or at or above 135F. The following foc reurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 rerved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hour teed back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: bod condition; safe and unadulterate escription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri- ours in any 24 hour pe er date. PROTECTION FR J □ R ed. borted, and served so a tamination or adulterat not be used to store foo red between tastings. I	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at the paration shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad bar eriod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utensice used as a medium for cooling food at	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad or may be held u period, not plate 14. IN IN IN 14. IN 14. IN 15 Violation Des 14. Food in go Regulation Des 14. Food shall be shall not comu used to store shall be disca not be offered	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 erved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hour ced back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz for consumption. Food shall be inse	as otherwise specifie ods may be held at or l products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri ours in any 24 hour pe er date. PROTECTION FR ad. Dorted, and served so a tamination or adulterat not be used to store for red between tastings. I spected upon receipt a	d, potentially hazardous foods shall be i below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ing inspection. Foods held in a salad ba priod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utens ce used as a medium for cooling food a nd prior to any use, storage, or resale.	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall Shell eggs shall be	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla 14. IN IN IN Violation Des 14. Food in go Regulation Des Food shall be shall not comi used to store shall be disca not be offered received clear	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 erved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 hours and back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz for consumption. Food shall be ins n, sound, and not exceed restricted	as otherwise specifie ods may be held at or h products in original sea for dispensing in servin are discarded. Food pr 1996, 113998, 114037, y. Food discarded durin ours in any 24 hour pe er date. PROTECTION FR Ded. Dorted, and served so a tamination or adulterat toot be used to store foo ted between tastings. I spected upon receipt a tolerances for US Cor	d, potentially hazardous foods shall be below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at the paration shall not exceed two cumulat 114343(a)) ang inspection. Foods held in a salad bar eriod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utensice used as a medium for cooling food at	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall Shell eggs shall be	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla 14.	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 terved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 h the deback into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz for consumption. Food shall be ins n, sound, and not exceed restricted 88, 113990, 114035, 114041(a), 11	as otherwise specifie ods may be held at or h products in original sea for dispensing in servir are discarded. Food pr 1996, 113998, 114037,	d, potentially hazardous foods shall be i below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ing inspection. Foods held in a salad ba priod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utens ce used as a medium for cooling food a nd prior to any use, storage, or resale.	maintained at or ive molluscan bods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall Shell eggs shall be	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla 14.	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 reved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 h red back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz for consumption. Food shall be ins n, sound, and not exceed restricted 88, 113990, 114035, 114041(a), 11 rerved and Required Correction:	as otherwise specifie ods may be held at or h products in original sea for dispensing in servir are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri- ours in any 24 hour pe er date. PROTECTION FR D □ R ed. borted, and served so a tamination or adulterat too be used to store foo red between tastings. I spected upon receipt a tolerances for US Con 14254.3)	d, potentially hazardous foods shall be i below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ing inspection. Foods held in a salad ba priod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utens ce used as a medium for cooling food a nd prior to any use, storage, or resale.	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall Shell eggs shall be 13976, 113980,	021
when time is a below 41F or shellfish, past transportation 12 hours in a return to the r Condition Obs Potato salad of may be held u period, not pla 14. IN I Violation Des 14. Food in go Regulation Des Shall not comu used to store shall be disca not be offered received clean 113982, 1139 Condition Obs Moldy melon a	used as the public health control, or at or above 135F. The following foc eurized milk and pasteurized milk p a. Potentially hazardous foods held f 24 hour period, if unused portions a equired holding temperatures. (113 reved and Required Correction: observed in salad bar at 50.5F today p to 45F but not for more than 12 h red back into the salad bar at a late NO □ NA ■ OUT ■ COS ■ MA cription: produced, prepared, stored, transp mit any act that may cause the cont poisonous or toxic materials shall n rded or washed, rinsed, and sanitiz for consumption. Food shall be ins n, sound, and not exceed restricted 88, 113990, 114035, 114041(a), 11 rerved and Required Correction:	as otherwise specifie ods may be held at or l products in original sea for dispensing in servir are discarded. Food pr 1996, 113998, 114037, y. Food discarded duri ours in any 24 hour pe er date. PROTECTION FR Ded. PROTECTION FR Ded. PROTECTION FR Ded. Det be used to store foo red between tastings. I spected upon receipt a tolerances for US Con 14254.3) d bar. Food items such	d, potentially hazardous foods shall be i below 45F: raw shell eggs, unshucked I aled containers, potentially hazardous for ing lines and salad bars may be held at reparation shall not exceed two cumulat 114343(a)) ing inspection. Foods held in a salad ba priod- they must then be discarded at the OM CONTAMINATION as to be free from adulteration and spoil ion of food or food contact surfaces. Co od, utensils, or single use articles. Utens ce used as a medium for cooling food a ind prior to any use, storage, or resale. I insumer Grade B Standards. (113967, 1 as baby corn, cut radishes, and cooker	maintained at or ive molluscan oods held during 45F, not to exceed ive hours without a r or serving line e end of the 24 hour Complied on 7/13/20 lage. Employees ontainers previously sils used for tasting and beverages shall Shell eggs shall be 13976, 113980,	021



Page 2 of 4

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	DAFBRPLTO		
		Purpose of Inspection : 001 - Routine Inspection			
Facility ID:	Facility Name		Program	Total Time : 105 Minutes Zip Code	
FA0000088	Angelo's Pizza Parlor		Food Facility - Full Prep		
Address			City/State		
215 W 7th St	1		Eureka, CA	95501	
Permit # PT0000487	Permit Holder Pizza With Pizzazz Inc	SR ID:	Inspector : EE0000008	Total Violations:	5
	An inspection of your facili	-	ollowing violations. Please note the require . Thank you for your cooperation.	ed corrections and	
		M	AJOR VIOLATIONS		
5. DIN DI	IO □NA ■OUT □COS ■I	MAJ 🗆 R			
Violation Desc	ription:			Not In Compliance	9
15. Food conta	ct surfaces: clean and sanitized.				
effectively was	scription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer	ean to sight and to nove or completel	ouch. Food-contact surfaces and multiservice y loosen soils by use of manual or mechanica	al methods.	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114	scription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitiza able chlorine, 200 ppm quaterna in the final rinse by achieving a ine, 200 ppm quaternary ammoi e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous foo may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, arved and Required Correction	ean to sight and to move or completel tition shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must infaces, utensils, a l of animal origin, v od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on:	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti nperature of 160F or by contact with solution of pproved sanitizer. After cleaning and sanitizing the approved and installed and operated accord and equipment shall be cleaned and sanitized when changing from raw food to ready to eat f thermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food r surfaces, and utensils must be cleaned and sanitation innation. (114097, 114099.1, 114099.2, 11409 a,c), 114117, 114125(b), 114141)	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 99.4, 114099.6,	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114 Condition Obse	scription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitizat able chlorine, 200 ppm quaterna in the final rinse by achieving a ine, 200 ppm quaternary ammon e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous for may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, Erved and Required Correction tensils used for the preparation	ean to sight and to move or completel tition shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must infaces, utensils, a l of animal origin, y od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on: of dough and pizz	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti inperature of 160F or by contact with solution of upproved sanitizer. After cleaning and sanitizing the approved and installed and operated accord and equipment shall be cleaned and sanitized when changing from raw food to ready to eat f thermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food r surfaces, and utensils must be cleaned and san innation. (114097, 114099.1, 114099.2, 11408	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 29.4, 114099.6, unclean, painted	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114 Condition Obse	scription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitizat able chlorine, 200 ppm quaterna in the final rinse by achieving a ine, 200 ppm quaternary ammon e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous for may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, Erved and Required Correction tensils used for the preparation	ean to sight and to move or completed ation shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must urfaces, utensils, a l of animal origin, v od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on: of dough and pizz bood contact utens	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti inperature of 160F or by contact with solution of ipproved sanitizer. After cleaning and sanitizing the approved and installed and operated accord and equipment shall be cleaned and sanitized when changing from raw food to ready to eat f thermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food r surfaces, and utensils must be cleaned and san innation. (114097, 114099.1, 114099.2, 11409 n,c), 114117, 114125(b), 114141) a were observed visibly soiled and stored on the analysis of the stored on the	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 29.4, 114099.6, unclean, painted	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114 Condition Obse	acription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitized able chlorine, 200 ppm quaternar in the final rinse by achieving a t ine, 200 ppm quaternary ammore e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous for may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, forved and Required Correction tensils used for the preparation of s. Wash, rinse and sanitize all for	ean to sight and to move or completed ation shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must urfaces, utensils, a l of animal origin, v od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on: of dough and pizz bod contact utensis FOOD FR	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti inperature of 160F or by contact with solution of approved sanitizer. After cleaning and sanitizin to be approved and installed and operated accord and equipment shall be cleaned and sanitized when changing from raw food to ready to eat full thermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food r surfaces, and utensils must be cleaned and san innation. (114097, 114099.1, 114099.2, 11409 a,c), 114117, 114125(b), 114141) a were observed visibly soiled and stored on a ils and store them so they remain clean and s	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 29.4, 114099.6, unclean, painted	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114 Condition Obse Food contact u	acription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitized able chlorine, 200 ppm quaternar in the final rinse by achieving a t ine, 200 ppm quaternary ammore e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous for may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, forved and Required Correction tensils used for the preparation of s. Wash, rinse and sanitize all for	ean to sight and to move or completed tition shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must infaces, utensils, a l of animal origin, v od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on: of dough and pizz bod contact utensis FOOD FR CONFORMANCE	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti inperature of 160F or by contact with solution of pproved sanitizer. After cleaning and sanitizin to be approved and installed and operated accord and equipment shall be cleaned and sanitized when changing from raw food to ready to eat f thermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food re surfaces, and utensils must be cleaned and san initation. (114097, 114099.1, 114099.2, 11409 n,c), 114117, 114125(b), 114141) a were observed visibly soiled and stored on the ils and store them so they remain clean and stored WITH APPROVED SOURCES INSUMER ADVISORY	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 29.4, 114099.6, unclean, painted	
Food-contact s effectively was Precleaning m 100 ppm availa accomplished available chlor utensils shall b manufacturer's before each us with raw produ contamination sanitized befor the day at leas 114099.7, 114 Condition Obse Food contact u	acription: urfaces and utensils shall be cle hed, rinsed, and sanitized to rer ay be required. Manual sanitized able chlorine, 200 ppm quaternar in the final rinse by achieving a t ine, 200 ppm quaternary ammore e air dried. Mechancial warewas specifications. Food contact su e with different type of raw food ce and potentially hazardous for may have occurred. Warewash e and after these uses. Equipment t every four hours or as needed 101, 114105, 114109, 114111, forved and Required Correction tensils used for the preparation of s. Wash, rinse and sanitize all for	ean to sight and to move or completed ation shall be acco ary ammonium, or utensil surface ten nium, or another a sh machines must urfaces, utensils, a l of animal origin, y od, before using a sinks used to was ent, food contact s to prevent contan 114113, 114115(a on: of dough and pizz bod contact utensi FOOD FR CONFORMANCE COI HIGHLY SU	y loosen soils by use of manual or mechanical mplished during the final rinse by contact with another approved sanitizer. Mechanical saniti inperature of 160F or by contact with solution of approved sanitizer. After cleaning and sanitizin to be approved and installed and operated accord in equipment shall be cleaned and sanitized when changing from raw food to ready to eat fulthermometer, and any time during the operate sh wiping cloths, wash produce, or thaw food re surfaces, and utensils must be cleaned and san initation. (114097, 114099.1, 114099.2, 11409 a, c), 114117, 114125(b), 114141) a were observed visibly soiled and stored on the ils and store them so they remain clean and store OM APPROVED SOURCES WITH APPROVED PROCEDURES	al methods. a solution containing ization shall be containing 50 ppm ng, equipment and ording to at the following times: food, between uses tion when must be cleaned and anitized throughout 29.4, 114099.6, unclean, painted	



Page 3 of 4

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 Facility ID: Facility Name FA0000088 Angelo's Pizza Parlor		Inspection Date : 07/13/2021	1 Inspection Number: DAFBRPLTO		
			Purpose of Inspection : 001 - Routine Inspection	Beg Time: 11:15 am End Time: 1:00 pm	
		Program	Total Time : 105 Minutes		
			Food Facility - Full Prep		
Address 215 W 7th St			City/State Eureka, CA	Zip Code 95501	
Permit #	Permit Holder	SR ID:	Inspector :	Total Vieletioner	F
PT0000487	Pizza With Pizzazz Inc		EE0000008	Total Violations:	5
	An inspection of your facili	ty revealed the follow	ing violations. Please note the requir	ed corrections and	
			nk you for your cooperation.		
			VERMIN		
Violation Desc	NO □ NA ■ OUT □ COS ■ N	ИАЈ ЦК		Not In Compliance	<u>,</u>
	, insects, birds, or animals.			Not in compliance	2
Regulation Des					
-	-	animals are prohibited	from food facilities except as specified	in 114259.5. Food	
•		•	esent in the food facility. Food facility en		
		animale anatimay be pro			
• • •	ands after handling or caring for	fish in an aquarium an	d/or shellfish_or crustacea_in display ta	inks and as specified	
to wash their h		fish in an aquarium an	d/or shellfish, or crustacea, in display ta	inks and as specified	
to wash their h in 114259.4. (1	14259.1, 114259.4, 114259.5)		d/or shellfish, or crustacea, in display ta	inks and as specified	
to wash their h in 114259.4. (* Condition Obse	14259.1, 114259.4, 114259.5) erved and Required Correction	n:			
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks	114259.1, 114259.4, 114259.5) erved and Required Correction s observed throughout dough pre	n: ep area, kitchen cook a	rea, warewash area, video game room,	and rear dry goods	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room.	114259.1, 114259.4, 114259.5) erved and Required Correction s observed throughout dough pre Rodent feces observed in rear dr	n: ep area, kitchen cook a ry goods storage room.	rea, warewash area, video game room, Rodent damage to wall areas observed	and rear dry goods d adjacent to facility	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi	114259.1, 114259.4, 114259.5) erved and Required Correctio s observed throughout dough pre Rodent feces observed in rear dr n rear dry goods storage room, b	n: ep area, kitchen cook a y goods storage room. behind video games, al	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage cod	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior	114259.1, 114259.4, 114259.5) erved and Required Correction s observed throughout dough pre Rodent feces observed in rear dr n rear dry goods storage room, k at base of siding. Insulation obse	n: ep area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall	rea, warewash area, video game room, Rodent damage to wall areas observed	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation observed n several locations at hollow wood	n: ep area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage cod	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rec	114259.1, 114259.4, 114259.5) erved and Required Correction is observed throughout dough pre Rodent feces observed in rear dr in rear dry goods storage room, b at base of siding. Insulation obse in several locations at hollow woo puired:	n: ep area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage cod	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections req Trap and remo	114259.1, 114259.4, 114259.5) erved and Required Correction is observed throughout dough pre Rodent feces observed in rear dr in rear dry goods storage room, b at base of siding. Insulation obse in several locations at hollow woo quired: we all rodents within the facility.	n: ep area, kitchen cook a ry goods storage room. behind video games, al erved pulled out of wall oden floor shelves.	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Roo	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rec Trap and remo Close all wall v	114259.1, 114259.4, 114259.5) erved and Required Correction s observed throughout dough pre Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow woo nuired: ve all rodents within the facility. oids, both exterior and interior, th	n: ep area, kitchen cook a ry goods storage room. behind video games, al erved pulled out of wall oden floor shelves. hat have allowed roder	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Roo t ingress and harborage.	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections red Trap and remo Close all wall v Ensure that the	114259.1, 114259.4, 114259.5) erved and Required Correction s observed throughout dough pre Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow woo uired: ve all rodents within the facility. oids, both exterior and interior, th re are no plumbing leaks so as t	n: ep area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. hat have allowed roden to not provide water to	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Roo t ingress and harborage. rodents.	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections reco Trap and remo Close all wall v Ensure that the Wash all floor,	114259.1, 114259.4, 114259.5) erved and Required Correction is observed throughout dough pre Rodent feces observed in rear dr in rear dry goods storage room, b at base of siding. Insulation obse in several locations at hollow woo nuired: we all rodents within the facility. oids, both exterior and interior, the reare no plumbing leaks so as t wall, ceiling, equipment surfaces	n: ep area, kitchen cook a ry goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Roo t ingress and harborage. rodents.	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (7 Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rec Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obser n several locations at hollow wood quired: we all rodents within the facility. oids, both exterior and interior, the ore are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surface	n: ep area, kitchen cook a cy goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage cod void and onto the ground or floors. Roo t ingress and harborage. rodents. and rodent contamination. ravel.	and rear dry goods d adjacent to facility oler, and rear of	
to wash their h in 114259.4. (7 Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections req Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, k at base of siding. Insulation obser n several locations at hollow wood quired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surface pizza boxes not in original wrap	n: ep area, kitchen cook a cy goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination.	and rear dry goods d adjacent to facility oler, and rear of lent harborage and	
to wash their h in 114259.4. (7 Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections req Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, k at base of siding. Insulation obser n several locations at hollow wood quired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surface pizza boxes not in original wrap	n: ep area, kitchen cook a cy goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage cod void and onto the ground or floors. Roo t ingress and harborage. rodents. and rodent contamination. ravel.	and rear dry goods d adjacent to facility oler, and rear of lent harborage and	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rec Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use Discard or was	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation observed n several locations at hollow wood puired: we all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surface pizza boxes not in original wrap h, rinse, sanitize unopened bulk	n: ep area, kitchen cook a cy goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent t that may have been ex food can lids that are s	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage co void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination.	and rear dry goods d adjacent to facility oler, and rear of lent harborage and for to use.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rec Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use Discard or was Discard in use	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation observed n several locations at hollow wood puired: we all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surface pizza boxes not in original wrap h, rinse, sanitize unopened bulk	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall bden floor shelves. hat have allowed roden to not provide water to to remove food debris es exposed to rodent ti that may have been ex food can lids that are s nt to rodent ingress po	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage coo void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. ctored in rear dry goods storage area prio	and rear dry goods d adjacent to facility oler, and rear of lent harborage and for to use.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use Discard or was Discard in use After cleaning p	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: we all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace painted wood storage surfaces, re	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall bden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage coo void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. ctored in rear dry goods storage area prio	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. I rear door, withi facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse an Discard in use Discard or was Discard in use After cleaning p	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall bden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pri int. Wash, rinse, and sanitize fryers prio sily cleanable paint.	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ep area, kitchen cook a cy goods storage room. behind video games, al erved pulled out of wall oden floor shelves. That have allowed roden to not provide water to to romove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea exterior of building adj	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pri int. Wash, rinse, and sanitize fryers prio sily cleanable paint.	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent ti that may have been ex food can lids that are s nt to rodent ingress po repaint with smooth, ea exterior of building adj MINOR	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod tringress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area prior int. Wash, rinse, and sanitize fryers prior sily cleanable paint. facent to waste vat. This includes the val VIOLATIONS PERVISION	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. hat have allowed roden to not provide water to to remove food debris es exposed to rodent ti that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea exterior of building adj MINOR SUF	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod thingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pri int. Wash, rinse, and sanitize fryers prio sily cleanable paint. facent to waste vat. This includes the va VIOLATIONS PERVISION NL CLEANLINESS	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pro- int. Wash, rinse, and sanitize fryers prio sily cleanable paint. acent to waste vat. This includes the va VIOLATIONS PERVISION AL CLEANLINESS SAFETY REQUIREMENTS	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard or was After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. that have allowed roden to not provide water to to remove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod thingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pri int. Wash, rinse, and sanitize fryers prio sily cleanable paint. facent to waste vat. This includes the va VIOLATIONS PERVISION NL CLEANLINESS	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. That have allowed roden to not provide water to to not provide water to to remove food debris es exposed to rodent to that may have been ex food can lids that are s nt to rodent ingress po epaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S FOOD STORAG	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pro- int. Wash, rinse, and sanitize fryers prio sily cleanable paint. acent to waste vat. This includes the va VIOLATIONS PERVISION AL CLEANLINESS SAFETY REQUIREMENTS	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard or was After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall beden floor shelves. That have allowed roders to not provide water to to remove food debris es exposed to rodent to that may have been ex- food can lids that are so nt to rodent ingress por repaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S FOOD STORAG EQUIPMENT,	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con- tooid and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area pro- int. Wash, rinse, and sanitize fryers prio- sily cleanable paint. facent to waste vat. This includes the val VIOLATIONS PERVISION AL CLEANLINESS SAFETY REQUIREMENTS E, DISPLAY, SERVICE	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard or was After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. hat have allowed roden to not provide water to a to remove food debris es exposed to rodent to that may have been ex food can lids that are so nt to rodent ingress po repaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S FOOD STORAG EQUIPMENT, PHYSIC	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod t ingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. stored in rear dry goods storage area prior int. Wash, rinse, and sanitize fryers prior sily cleanable paint. acent to waste vat. This includes the val violutions PERVISION AL CLEANLINESS SAFETY REQUIREMENTS FE, DISPLAY, SERVICE UTENSILS, LINENS	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	
to wash their h in 114259.4. (* Condition Obse Fresh rat tracks storage room. If rear door, within facility exterior ingress noted in Corrections rea Trap and remo Close all wall v Ensure that the Wash all floor, Wash, rinse and Discard in use Discard or was Discard in use After cleaning p Clean and remo	114259.1, 114259.4, 114259.5) Erved and Required Correction s observed throughout dough pre- Rodent feces observed in rear dr n rear dry goods storage room, b at base of siding. Insulation obse n several locations at hollow wood puired: ve all rodents within the facility. oids, both exterior and interior, the re are no plumbing leaks so as t wall, ceiling, equipment surfaces d sanitize all food contact surfaces pizza boxes not in original wrap h, rinse, sanitize unopened bulk cooking oil in open fryers adjace. painted wood storage surfaces, re ove all fats, oil, grease from rear	n: ap area, kitchen cook a y goods storage room. behind video games, al erved pulled out of wall oden floor shelves. hat have allowed roden to not provide water to to remove food debris es exposed to rodent ti that may have been ex food can lids that are s nt to rodent ingress po repaint with smooth, ea exterior of building adj MINOR SUF PERSONA GENERAL FOOD S FOOD STORAG EQUIPMENT, PHYSIC PERMANENT	rea, warewash area, video game room, Rodent damage to wall areas observed bove fryers, in rear walk in beverage con void and onto the ground or floors. Rod void and onto the ground or floors. Rod tingress and harborage. rodents. and rodent contamination. ravel. posed to rodent contamination. tored in rear dry goods storage area prio int. Wash, rinse, and sanitize fryers prio sily cleanable paint. acent to waste vat. This includes the val violations PERVISION AL CLEANLINESS SAFETY REQUIREMENTS IE, DISPLAY, SERVICE UTENSILS, LINENS AL FACILITIES	and rear dry goods d adjacent to facility oler, and rear of dent harborage and for to use. r to reuse.	



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	Bag Time : 11:15 am		
		Purpose of Inspection : 001 - Routine Inspection			
Facility ID:	Facility Name		Program	Total Time : 105 Minutes	
FA0000088 Angelo's Pizza Parlor		Food Facility - Full Prep			
Address			City/State	Zip Code	
215 W 7th St			Eureka, CA	95501	
Permit #	Permit Holder	SR ID:	Inspector :	Total Violations:	5
PT0000487	Pizza With Pizzazz Inc		EE0000008		
	An inspection of your fac	-	ollowing violations. Please note the require	ed corrections and	
			. Thank you for your cooperation.		
		M			
52. 🗆 IN 🗆	NO □NA ■OUT □COS ■	∎MAJ □R			
Regulation De A permit may permit has be has been revo the hazard is i	spension - Facility Closed scription: be suspended or revoked by a en suspended shall close and oked shall close and remain clo immediately corrected, an enfo	remain closed until t sed until a new peri	officer for a violation of this part. Any food faci the permit has been reinstated. Any food facili mit has been issued. If any imminent health ha v temporarily suspend the permit and order the	ity for which the permit azard is found, unless	e
52. Permit Sus Regulation De A permit may permit has been has been revo the hazard is i immediately c Condition Obs Based on viola permit suspent the permit holo warranted. Th	spension - Facility Closed scription: be suspended or revoked by a en suspended shall close and remain clo immediately corrected, an enfo losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Divisi for may request in writing a hea	remain closed until f sed until a new peri rcement officer may ion: 114259.1, rodent ini on of Environmenta aring before a heari 15 days of receipt of	he permit has been reinstated. Any food facili mit has been issued. If any imminent health h	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not	e
52. Permit Sus Regulation De A permit may permit has be has been revo the hazard is i immediately c Condition Obs Based on viola permit suspent the permit hold warranted. Th prepare food u	spension - Facility Closed escription: be suspended or revoked by a en suspended shall close and remain clo immediately corrected, an enfo losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Division for may request in writing a hea the hearing shall be held within a until the permit is reinstated by	remain closed until f sed until a new peri rcement officer may ion: 114259.1, rodent int on of Environmenta aring before a hearin 15 days of receipt of DEH.	the permit has been reinstated. Any food facili mit has been issued. If any imminent health has the temporarily suspend the permit and order the festation within facility, this facility has been cu I Health (DEH). At any time within 15 days at ing officer to show cause why this permit susp	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not	e
52. Permit Sus Regulation De A permit may permit has been has been revo the hazard is i immediately c Condition Obs Based on viola permit suspent the permit holo warranted. Th	spension - Facility Closed escription: be suspended or revoked by a en suspended shall close and remain clo immediately corrected, an enfo losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Division for may request in writing a hea the hearing shall be held within a until the permit is reinstated by	remain closed until f sed until a new peri rcement officer may ion: 114259.1, rodent int on of Environmenta aring before a hearin 15 days of receipt of DEH.	the permit has been reinstated. Any food facili mit has been issued. If any imminent health has a temporarily suspend the permit and order the festation within facility, this facility has been cu I Health (DEH). At any time within 15 days at any officer to show cause why this permit susp the written request for a hearing. The facility	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not	e
52. Permit Sus Regulation De A permit may permit has be has been revo the hazard is i immediately c Condition Obs Based on viola permit suspent the permit hold warranted. Th prepare food u	spension - Facility Closed escription: be suspended or revoked by a en suspended shall close and remain clo immediately corrected, an enfo losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Division for may request in writing a hea the hearing shall be held within a until the permit is reinstated by	remain closed until f sed until a new peri rcement officer may ion: 114259.1, rodent int on of Environmenta aring before a hearin 15 days of receipt of DEH.	the permit has been reinstated. Any food facili mit has been issued. If any imminent health has a temporarily suspend the permit and order the festation within facility, this facility has been cu I Health (DEH). At any time within 15 days at any officer to show cause why this permit susp the written request for a hearing. The facility	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not	e
52. Permit Sus Regulation De A permit may permit has been has been revolution the hazard is in immediately of Condition Obs Based on violation permit suspendition the permit hold warranted. The prepare food un No Temperature Of Overall Inspendition Any above mandition for the permit hold satisfactory do	spension - Facility Closed scription: be suspended or revoked by a en suspended shall close and remain close immediately corrected, an enfo- losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Division for may request in writing a hea- in the permit is reinstated by the baservations ection Comments: jor violations must be corrected sessed, as authorized by curre- cumentation showing proof of the baservations	remain closed until 1 sed until a new peri rcement officer may ion: 114259.1, rodent ini on of Environmenta aring before a heari 15 days of receipt of DEH. MEAS d by the Comply By nt County ordinance the correction or rep	the permit has been reinstated. Any food facili mit has been issued. If any imminent health has a temporarily suspend the permit and order the festation within facility, this facility has been cu I Health (DEH). At any time within 15 days at any officer to show cause why this permit susp the written request for a hearing. The facility	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not a may not reopen or d and a reinspection	e
52. Permit Sus Regulation De A permit may permit has be has been revo the hazard is i immediately c Condition Obs Based on viola permit suspend the permit hold warranted. Th prepare food u No Temperature O Overall Inspe Any above ma fee may be as satisfactory do official may red Facility permit	spension - Facility Closed scription: be suspended or revoked by a en suspended shall close and remain clo immediately corrected, an enfo losed. (114405, 114409) erved and Required Correct ation #24 pertaining to Section ded by Humboldt County Division for may request in writing a heat the hearing shall be held within a multi the permit is reinstated by the bservations ection Comments: jor violations must be corrected sessed, as authorized by curre cumentation showing proof of f quire a permit for above correct suspended today due to immin	remain closed until f sed until a new peri rcement officer may ion: 114259.1, rodent int on of Environmenta aring before a hearin 15 days of receipt of DEH. MEAS d by the Comply By nt County ordinance the correction or rep ions. Please contact rent health hazard re	the permit has been reinstated. Any food facili mit has been issued. If any imminent health has a temporarily suspend the permit and order the festation within facility, this facility has been can I Health (DEH). At any time within 15 days at ng officer to show cause why this permit susp is the written request for a hearing. The facility SURED OBSERVATIONS date shown. A reinspection may be conducte a This fee may be waived if a mailed or faxed pair is received prior to the compliance date. T	lity for which the ity for which the permit azard is found, unless e food facility losed and the fter this issuance, ension is not or may not reopen or d and a reinspection <u>I receipt or other</u> The local building and #52 for details	e

Date