



### Food Program Official Inspection Report

Siskiyou County Community Development Department  
 Environmental Health Division  
 806 S. Main Street  
 Yreka, California 96097  
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: <b>Papa Murphy's Pizza</b>	Permit # <b>000366</b>
Address: <b>1818 Ft Jones Rd., Yreka, CA 96097</b>	
Permit Holder: <b>Larry Hodge</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-0767</b>	E-mail: <b>yrekaca018@gmail.com</b>
Food Safety Certified Employee: <b>Donald O'Conner</b>	Expiration Date: <b>07/2029</b>

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin-bottom: 10px;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>2) Observed a container used to portion flour. Utilize a scoop with handle to portion from bulk food. Scoop can be stored in food with handle above the food or in a container that is washed, cleaned, and sanitized daily. Correct onsite.</p> <p>13) Observed 400ppm Quaternary Ammonium Chlorine (QAC) sanitizer in sani-buckets at front assembly line and back food prep area. Maintain 200ppm QAC sanitizer concentration at all times and utilize test strips. Correct immediately.</p> <p>29) <b>3RD NOTICE</b> - Observed the plumbing to the walk-in refrigerator and 3-compartment sink discharging into a mop sink. Ensure waste water removed from these equipment discharges indirectly into an <u>approved floor sink</u> with at least a 1 inch air gap above the top flood level rim. This violation was noted in Sept 2024 with 120 days to correct, and again in Feb 2025 with 90 days to correct. Repair or correct within 30 days.</p> <p><b>A reinspection fee is assessed for non-compliance and repeat violations. Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</b></p>	
	2	Prep./ Service		X		X
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition				
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
Water	20	Food Cert./ Card				
	21	Water				
	22	Cross Con.				
Waste	23	Liquid Waste				
	24	Refuse				
Vermin	25	Rodents/ Insects				
	26	Animal/ Fowl				
Facilities	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
	33	Lighting				
Misc.	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Josh Coombs</b>	Received by (Signature): _____ Date: <b>08/25/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Papa Murphy's Pizza

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