FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

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Inspection Date: /

Name of Facility/ DBA:							Inspection Date:		
Round Table Pizza							12/15/21		
Address:							Reinspection Date (on or after):		
302 E. L	d	CA 95963			(Reinspections are subject to fees)				
Owner/Permitee:				Phone No.:			Inspection Time: Permit Exp. Date:		
Frank	CAS	(D)					4:00pm		
Certified Food Handle					Certificate Expiration Date:				
Alishai	3 ra	in (+1 other)				(Certificate expires five years/after it is issued)			
Service: ☐ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ Other:									
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)									
In = In compliance $N/A = Not Applicable$ $N/O = Not Observed$ $Maj = Major violation$ $Out = Items not in compliance$ $COS = Corrected On Site$									
III – III compila	Critical Risk Factors for Disease			Out	COS			Out	COS
In	Demonstration of knowledge					24. Person in charge present and performs duties			
In	2. Communicable disease restrictions						onal cleanliness and hair restraints roved thawing methods used		
In N/O	Discharge of eyes, nose, mouth Eating, tasting, drinking, tobacco use			+		27. Food separated and protected			
In N/O		ds clean & properly washed, glove use				28. Washing fruits and vegetables			
(In)	6. Handwashing facilities available					29. Toxic substances properly identified, stored and used			
In N/A N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean		
In N/A N/O	8. Time as a public health control, records 9. Proper cooling methods				-		Varewashing facilities maintained, test strips		
In N/A N/O	10. Proper cooking time and temps						5. Equipment, utensils, approved, clean good repair		
In N/A N/O	11. Reheating temperature for hot holding					36. Equipment, uten	 Equipment, utensils and linens, storage and use 		
In N/A N/O	12. Returned and reservice of food					37. Vending Machines			
In)	13. Food safe and unadulterated					38. Adequate ventilation and lighting 39. Thermometers provided and accurate			
In N/A N/O	14. Food contact surfaces clean and sanitized 15. Food from approved source					40. Wiping cloths properly used and stored			
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			1100 5100
In N/A N/O	N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
In N/A N/O 19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate			
	In N/A 20. Health care/ School prohibited food In 21. Hot & cold water. Temp:					44. Premises clean,	5. Floors, walls and ceilings maintained and clean		
In 21. Hot & cold water. Temp: 6F In 22. Wastewater properly disposed							6. No unapproved living or sleeping quarters		
In							igns posted; Permit & inspection report available		
						48. Plan Review Required			
No PHF []									
°F Food		Location		°F	-	Food	Location	- 2	
40 Sausage		PIZZAPAP Cooles		40	40 Chicken		Walk-in Cooler		
42 Pepperoni		· · · · · · · · · · · · · · · · · · ·	4				Salad Bar (45		OK
40 Salami		**			41 Kidney Beans		Saladovertlow cooler.		
41 Cut Topping Sandwich									
Comments: face pitted dough table-									
56) Replace two down gasket as salad overflow cooler.									
o) Stare wiping towels in Sanitizer when not in use.									
John Compliant Towns of the South of the Complete of the Compl									
Received By: x Synth Oly REHS: John H. Wells									