

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Round Table Pizza</u>		Inspection Date: <u>3/22/16</u>	
Address: <u>302 E Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>3/29/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Sisco</u>	Phone No.: <u>865-4343</u>	Inspection Time: <u>4:20 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alisha Brain & Heather Mendes</u>		Certificate Expiration Date: <u>6/15/15 & 3/31/15</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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		
Critical Risk Factors for Disease									Maj	Out	COS						
In			1.	Demonstration of knowledge								24.	Person in charge present and performs duties				
In			2.	Communicable disease restrictions								25.	Personal cleanliness and hair restraints				
In	N/O		3.	Discharge of eyes, nose, mouth								26.	Approved thawing methods used				
In	N/O		4.	Eating, tasting, drinking, tobacco use								27.	Food separated and protected				
In	N/O		5.	Hands 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			X			X		30.	Food storage, 31. Self service, 32. Labeled				
In	N/A		8.	Time as a public health control, records								33.	Nonfood contact surfaces clean				
In	N/A	N/O	9.	Proper cooling methods								34.	Warewashing facilities maintained, test strips				
In	N/A	N/O	10.	Proper cooking time and temps								35.	Equipment, utensils, approved, clean good repair				
In	N/A	N/O	11.	Reheating temperature for hot holding								36.	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				
In	N/A	N/O	14.	Food contact surfaces clean and sanitized								39.	Thermometers provided and accurate				
In			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				
In	N/A	N/O	18.	Compliance with HACCP plan								42.	Garbage properly disposed; facilities maintained			X	
In	N/A	N/O	19.	Advisory for raw/undercooked food								43.	Toilet facilities supplied, properly constructed, clean				
In	N/A		20.	Health care/ School prohibited food-								44.	Premises clean, vermin proof; personal items separate				
In			21.	Hot & cold water. Temp: <u>126</u> °F								45.	Floors, walls and ceilings maintained and clean				
In			22.	Wastewater properly disposed								46.	No unapproved living or sleeping quarters				
In			23.	No rodents, insects, birds, animals								47.	Signs posted; Permit & inspection report available				
												48.	Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
49	Linguica	Top of Right Side Pizza Prep cooler	42	Sausage	Top of Left Side Pizza Prep cooler
49	Chicken	43	Salami
53	Sausage	44	Canadian Bacon
49	Pepperoni	42	Potato salad	1-Down Salad Bar Supply cooler
Comments:			45	Garbanzo Beans	Cooking 2 hours from room temp
45	Potato Salad	Salad Bar	41	Sausage	Walk-in cooler
45	Kidney Beans			

Critical Violation
 7) Hold potentially hazardous foods at/above 135°F as at/below 41°F. Measured sausage at 53°F (disposed of 2 lbs) and several other foods at 42-49°F on pizza prep coolers.

Other Violation
 42) Maintain dumpster lid closed.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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