

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of _____

Name of Facility/ DBA: Round Table Pizza		Inspection Date: 11/20/23	
Address: 1237 W. WOOD ST. WILLOWS, CA		Reinspection Date (on or after): 11/28/23 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: 2:30 PM	Permit Exp. Date:
Certified Food Handler: BRITANY POWELL		Certificate Expiration Date: 2/22/27 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> 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	
Critical Risk Factors for Disease						Maj	Out	COS			
In									24. Person in charge present and performs duties	Out	COS
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A						X		33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In	N/A								45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
50	pineapple	Prep line cooler			
52	tomatoes	Prep line cooler			
41	Diced tomatoes	walk in cooler			
41	cheese	Prep line cooler underneath			

Comments: **Critical VIOLATION**

1) Tomatoes (52) & Pineapple (50) noted to be out of temp. / Maintain cold held (PHF) 41° or below. Throw away food, maintain at proper temp.

2) Salad bar, per manager use time as public health control, tomatoes (55), thousand island (51°F) were noted to be out of temp. SOP is lacking, NO record keeping, for time & date of items placed. Provide proper documentation or maintain PHF @ 41°F or below. **REPEAT**

Received By: *Justin [Signature]* REHS: *[Signature]*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <i>192</i>	Inspection Date:
Address: <i>192</i>	
Owner/Permitee:	

Comments:

38) Lightbulb under Pizza oven hood observed to be in disrepair. Repair or replace the bulb REPEAT

35) Fans in walk-in cooler observed to have heavy grime and dust buildup / Clean & Maintain REPEAT

Received By: <i>John New</i>	REHS: <i>Jay Bhakta</i>
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