

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Round Table Pizza		Inspection Date: 12/15/21	
Address: 302 E. Walker St, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Frank Cisco	Phone No.:	Inspection Time: 4:00pm	Permit Exp. Date:
Certified Food Handler: Alisha Brain (+1 other)		Certificate Expiration Date: 3/30/25 <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 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							Out	COS	
In									24. Person in charge present and performs duties								
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							30. Food storage, 31. Self service, 32. Labeled								
In	N/A								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								
In	N/A	N/O							39. Thermometers provided and accurate								
In									40. Wiping cloths properly used and stored					X			
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								44. Premises clean, vermin proof; personal items separate								
In	N/A								45. Floors, walls and ceilings maintained and clean								
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
40	Sausage	Pizza Prep cooler	40	Chicken	Walk-in cooler
42	Pepperoni	" "	41	Ham	Salad Bar (45°F ok)
40	Salami	" "	41	Kidney Beans	Salad overflow cooler.
41	cut Tomato	Topping/Sandwich cooler			

Comments:

34) Resurface pitted dough table -

35b) Replace torn door gasket on salad overflow cooler.

40) Store wiping towels in sanitizer when not in use.

Received By: x *Smylette Okuy* REHS: *John H. Wells*