

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <b>Round Table Pizza</b>		Inspection Date: <b>5/15/19</b>	
Address: <b>302 E. Walker St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Frank Cisco</b>	Phone No.: <b>865-4343</b>	Inspection Time: <b>2:35pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Alisha Braun + 1 other</b>		Certificate Expiration Date: <b>3/24/21</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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		1. Demonstration of knowledge				24. Person in charge present and performs duties		
In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		X
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		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		X
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		
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: <b>123°F</b>				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
40	chicken	Pizza Prep cooler	39	Ham	Walk-in cooler
42	Pepperoni	" "	45	Cottage cheese	Salad Bar (45°F = OK)
39	Canadian Bacon	" "	45	Kidney Beans	Salad Bar staging cooler
42	sliced Tomato	Sandwich Prep cooler			

**Comments:**

→ Cold hold potentially hazardous foods at/below 41°F. ~~Measure~~

Measured kidney beans at 45°F in salad bar staging cooler.

26) Require employees to wear hair restraints when preparing food.

35) Resurface/replace rough surface on pizza dough table.

Received By:	REHS: <b>John H. Wells</b>
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