

**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: <u>Round Table Pizza</u>		Inspection Date: <u>5/1/22</u>	
Address: <u>302 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Frank Cisco</u>	Phone No.:	Inspection Time: <u>3:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alisha Brain (+ 1 other)</u>		Certificate Expiration Date: <u>3/30/25</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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("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				X			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		
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									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	Chicken	Pizza Prep cooler	41	Sausage	Walk-in cooler
40	Canadian Bacon	" "	48	Cottage cheese	Salad Bar
40	Pepperoni	" "	47	Ham	" "
42	Cut Tomato	Sandwich cut/wrap cooler	47	Garbanzo Beans	Salad Bar supply cooler

Comments:

7) Cold held potentially hazardous foods at/below 41°F. Measured:

A) Salad Bar - Ham at 48°F, Cottage cheese at 47°F.

B) Salad Bar supply cooler - Garbanzo beans at 47°F.

35a) Repair cracked door seal on Dry Storage room freezer.

35b) Repair cracked door seal/gasket at Salad bar supply cooler.

Received By: <u>Maria Melo</u>	REHS: <u>John H. Wells</u>
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