FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						, CA 95988 30) 934-6103	Page 1	of	_
Name of Facility/ DB	A:	rnone	330) 934	-0102	FAA (33	50) 934-0103	Inspection Date:		
Round Table PISEA					5/1/27				
Address:	Das (C	-11807					Reinspection Date (on or after):		
302 E. Walker St. Orland, CA					ESC3 Next Transportion				
	JAK	el ST, UMland,	CA	7.	57	90	(Reinspections are subject to fees)		
Owner/Permitee:			PI	hone No				t Exp. Date	:
	150	9					3:45pm		
Certified Food Handle	er:						Certificate Expiration Date:		
Alishar	Brai	n (+ 1 other)					(Certificate expires five years after it is issued)		
Service: □ Rou	tine Inspe	ction □ Reinspection □ Com	plaint	☐ Co	nstructio	n/Pre-opening \square	Other:		
Applicable Law CALIFO	RNIA RETA	AIL FOOD CODE ("CalCode), Beginning with	h section I	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for summary)		
In = In complia	nce N	/A = Not Applicable $N/O = Not Obset$	erved	Mai = N	Aajor vic	olation Out = Items	s not in compliance COS = Corre	ected On Si	te
III III compila		critical Risk Factors for Disease	Maj	Out	COS	l cut hem	s not in compitation cost con-	Out	COS
In		onstration of knowledge					e present and performs duties		
In		municable disease restrictions				1	ness and hair restraints		-
In N/O N/O		harge of eyes, nose, mouth ng, tasting, drinking, tobacco use							-
In N/O		5. Hands clean & properly washed, glove use				28. Washing fruits a		_	_
In	6. Handwashing facilities available						ces properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps			X		30. Food storage, 3	31. Self service, 32. Labeled		
In N/A	8. Time as a public health control, records					33. Nonfood contac			
In N/A N/O	9. Proper cooling methods						acilities maintained, test strips		
In N/A N/O							nsils, approved, clean good repair nsils and linens, storage and use	X	
In N/A N/O						37. Vending Machin			
In		d safe and unadulterated				38. Adequate ventil			
In N/A N/O	14. Foo	d contact surfaces clean and sanitized					rovided and accurate		
ln .		d from approved source					roperly used and stored		
	In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs						proper backflow prevention		
In N/A N/O		risory for raw/undercooked food					Garbage properly disposed; facilities maintained Coilet facilities supplied, properly constructed, clean		
In N/A 20. Health care/ School prohibited food			_				vermin proof; personal items separa		1
In	21. Hot & cold water. Temp: \ 22 °F						d ceilings maintained and clean		
In	22. Wastewater properly disposed						napproved living or sleeping quarters		
In)	In 23. No rodents, insects, birds, animals				ļ	47. Signs posted; Permit & inspection report available			
						48. Plan Review Re	quired		
No PHF []									
°F Food		Location		°F		Food	Location		
				F	-	roou	Location		
40 Chicken		Pizza Prep Woler		41	Sar	isage	Walk-in Cooles	1	
40 Canadi Baco	an								
2/1/20	^	1		48	Lo	thank choose	Salad Bar		
		100		48	2	ttage cheese am	Salad Bar		
40 Peppera	n'i	17		-	7 H	cheese am vbanzo	15	ola	
40 Peppero	ni	Sandwich Cut/wro	36	47	7 H	cheese am ubanzo seans	Salad Bat Supp		
40 Peppero	ni	Sandwich Cut/wro	2P US 1	47	7 H	cheese am ubanzo seans	Salad Bat Supp		2
40 Peppero 42 Cut Toma Comments: Cold hold	ni to	Sondwich cut/wro cooler entially hazardo	45	47 47	7 H	chese am wbanzo Beans ad/belou	Salad Batsup Cooler OHI°F. Meas		2
40 Peppero 42 Cut Toma Comments: Cold hold	to pot	Sondwich cut/wro cooler entially hazardon - Ham at 48°	us!	47 47 Cot	7 H Good	cheese	Salad Barsup Cooler OHI°F. Meas at 47°F.		
40 Peppero 42 Cut Toma Comments: Cold hold A Saladi B Saladi	to pot BNS	Sondwich cut/wro cooler entially hazardon - Ham at 48° Supply Gooles - 1	us! E,	47 47 Cot Lan	7 H 60 40 40 80	cheese Cheese Cheese Cheese	Salad Barsup Cooler DHI°F. Meas at 47°F. t 47°F.	nrec	
40 Peppero 42 Cut Toma Comments: Cold hold A Saladi A Saladi A Repair	to pot BNS	Sondwich Cut/wro cooler entially hazardon - Ham at 48° Supply Gooler - 1 acked door s	E, Bar	47 Food Cot ban	THE GOOD	cheese hears bears bears and stara	Salad Barsup Cooler OHI°F. Meas at 47°F. t 47°F.	nrec	
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