

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
 257 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/DBA: <u>ROUND TABLE PIZZA</u>		Inspection Date: <u>1/16/13</u>	
Address: <u>1237 W. WOOD ST., WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>SISCO ENTERPRISES</u>	Phone No.:	Inspection Time: <u>11:00 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>CHARLES COLOMBO</u>		Certificate Expiration Date: <u>2/12/16</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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									Out	
<input checked="" type="checkbox"/>	In	N/O	1. Demonstration of knowledge							24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In		2. Communicable disease restrictions							25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In		6. Handwashing facilities available							29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	7. Proper hot and cold food holding temps				X			30. Food storage, 31. Self service, 32. Labeled		X
<input checked="" type="checkbox"/>	In	N/A	8. Time as a public health control, records							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	9. Proper cooling methods							34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>	In	N/A	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	12. Returned and reservice of food							37. Vending Machines		
<input checked="" type="checkbox"/>	In		13. Food in good condition, safe, unadulterated							38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	14. Food contact surfaces clean and sanitized							39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In		15. Food from approved source							40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	20. Health care/ School prohibited food							44. Premises clean and vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In		21. Hot & cold water. Temp: <u>170+ °F</u>							45. Floors, walls and ceilings maintained and clean		X
<input checked="" type="checkbox"/>	In		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In		23. No rodents, insects, birds, animals							47. Signs posted; Last inspection report available		

No PHF []					
°F	Food	Location	°F	Food	Location
46	HAM	ATOP PREP COOLER	44	MAZARONI SALAD	SELF-SERVE SALAD BAR
47	LINGUISA	ATOP PREP COOLER	43	SALISAGE	BELOW PREP COOLER
45	CHICKEN	" " "	39	HAMBURGER	WALK-IN FRIDGE
230	PIZZA	ACTIVE PREP / OVEN			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

① Hold all POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. FOODS ON TOP OF PREP COOLER MEASURED 5-7°F OUT OF TEMP. THIS COOLER NEED TO BE ADJUSTED OR REPLACED IN ORDER TO MAINTAIN PROPER HOLDING TEMPERATURES.

② ALL DRIED GOODS IN STORAGE CONTAINERS THAT ARE NOT EASILY RECOGNIZABLE MUST BE LABELED OF CONTENTS. (I.E. BINS OF FLOUR, SUGAR, SALT, ETC.)

Received By: X Shelly Carr REHS: ANDREW A. KERR

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Continuation Sheet
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Comments:

OTHER VIOLATIONS (CONT.):

(35) ALL STORAGE BINS / CONTAINERS NEED TO BE CLEANED & SANITIZED WHEN NEEDED. OBSERVED WHITE BUCKET IN DISHWASHING ROOM THAT WAS FILTHY.

(45) CLEAN / SANITIZE / DEGREASE F.R.P. ON WALLS AROUND THE KITCHEN & DISHWASHER AREA. THESE AREAS HAD SOME WALLS THAT WERE DIRTY AND/OR COVERED IN FOOD DEBRIS.

Received By: <u>Shelly Co</u>	REHS: <u>Andrew A. P. Esq.</u>
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