

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <b>Round Table Pizza</b>		Inspection Date: <b>10/16/17</b>	
Address: <b>302 E. Walker St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>10/20/17</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Sisco Frank Sisco</b>	Phone No.: <b>865-4343</b>	Inspection Time: <b>11:50 am</b>	Permit Exp. Date:
Certified Food Handler: <b>Ahsha Bran + 1 other</b>		Certificate Expiration Date: <b>3/24/21</b> <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 <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									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	X	
In	N/A	N/O							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				X			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	N/O							44. Premises clean, vermin proof, personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	Limonea	Pizza Prep Cooler	47	Garbanzo Beans	1-Door Cooler behind salad bar
46	Salami	" "	44	Macaroni Salad	" "
45	Pepperoni	" "	39	Chicken wing	walk-in cooler
45	Pastrami	" "	42	Sliced Tomato	Salad Prep Cooler
<b>Comments:</b>					
41	Canadian Bacon	" "	136	Pizza	Pizza buffet
42	Potato Salad	Salad Bar			

**Critical Violations**

a) Hold potentially hazardous foods at above 135°F w at/below 41°F. Measured:  
 a) In pizza prep cooler - Salami at 46°F, Pepperoni at 45°F, Pastrami at 45°F.

b) In 1-Door cooler behind salad bar - Garbanzo beans at 47°F, Macaroni Salad at 45°F.

Received By:	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Page 2 of 2

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Comments:

Critical Violations (continued)

14) Provide 50 ppm of chlorine during dishwasher sanitize cycle. Measured 0 ppm chlorine.


Other Violations

23) Clean the 10+ dry mouse droppings in southwest corner of dry storage room. Droppings were dry; no evidence of an active infestation found.

30) Store food (bags of flour) 6" off of floor in dough room.

35) Clean lint encrusted shelves in walk-in cooler, beneath condenser.

45) Repair damaged wall at southwest corner of dry storage room.

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