

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: ROUND TABLE PIZZA		Inspection Date: 5/29/18	
Address: 1237 W. WOOD ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SISCO ENTERPRISES	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: SHANN SHELLEY CROCKER		Certificate Expiration Date: 2/13/23 <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 CALIFORNIA RETAIL FOOD CODE ("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							30. Food storage, 31. Self service, 32. Labeled	X	
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	X	
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	N/O							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
41	COOKED CHICKEN	ATOP PREP LINE	44	POTATO SALAD	ATOP SALAD BAR
40	HAM	ATOP PREP LINE			
39	RANCH	SANDWICH PREP COOLER			
38	MARINONI SALAD	WALK-IN FRIDGE			

Comments:
 -NO CRITICAL VIOLATIONS
 * FACILITY IS CLEAN & WELL MAINTAINED *
 CORRECT THE FOLLOWING:
 (32) LABEL ALL SPICE STORAGE BINS WITH CONTENTS.
 (35) RESEAL (CAULK) H. SINK TO ADJACENT WALL.
 (35) CLEAN & SANITIZE SEALS ON THE LONG PREP COOLER, THEY ARE DIRTY.
 (36) CHAIN CO2 CYLINDER IN BACK TO THE WALL
 (36) STORE BEER GLASSES ON A DURABLE, EASILY CLEANABLE TRAY IF THEY ARE TO BE STORED UP DOWN.

Received By: SMU REHS: ANDREW PETYO