

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Round Table Pizza		DATE 9/3/08
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2148
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation														
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date 4/20/10				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			√	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures		√	√			√	19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	9. Proper cooling methods				WATER & WASTE WATER							
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available				
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							√			22. Sewage and wastewater properly disposed				
							VERMIN							
										23. No rodents, insects, birds, or animals			√	
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							√
24. Person in charge present and performs duties							39. Thermometers provided and accurate							√
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							√
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							√	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							√	51. Permit Suspension						
37. Vending machines								52. Other						√

OBSERVATIONS AND CORRECTIVE ACTIONS:		
Reinspection fees will be charged for all subsequent reinspection unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

DBA/NAME	DATE
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Observed water to be backing up and drain to be blocked by mop strands/heavy silt at hand sink in dough rolling room. Discontinue dumping mop water in hand sink. No paper towels at dough room hand sink. Provide.
- 7, 35- Observed the following temperatures taken near bottom, then near top of containers in top of prep refrigerator (air temperature 39°F-41°F): sliced ham (44°F-55°F), sausage (42°F-50°F) and cooked chicken (42°F-49°F). Adjust/repair and/or modify procedure (i.e.: keep prep refrigerator lids closed during slow periods, discontinue stocking over “fill lines”) to maintain potentially hazardous foods at 41°F or below.
- 23- Observed a few dying and dead cockroaches in pizza prep area and under chemical storage rack in back room. Clean and abate. Note: Reported contracted Pest Control Operator treated facility this morning.
- 35- Clean can opener to remove accumulated residues.
- 36- Observed to-go dressing container used as scoop in garlic and water mixture in prep refrigerator. Provide handled scoop. Observed food debris/residues on knife stored on magnetic rack with “clean” knives. Knife removed to dishwasher during inspection.
- 38- Observed broken shatterproof light cover in dough rolling room. Replace.
- 39- Clean accumulated residues from thermometer in prep refrigerator so as to be readable.
- 44- Observed light under outside door in dough rolling room. Provide weather strip to prevent entrance of vermin.
- 45- Observed a few broken cove base tiles in facility. Repair where needed to be smooth and easily cleanable. Observed lifting/separating laminate and FRP at corner by hand sink, at door between pizza oven and utensil cleaning area and gaps between FRP and cove base tiles by door to walk-in refrigerator. Repair to prevent harborages.
- 52- Observed buffet set up on carpeted floor by beverage dispenser. Provide tiled floor. Employee reports scheduled remodel of salad bar/front counter/buffet and purchase of new equipment (i.e. refrigerator for salad bar back stock). Contact this Department for specific requirements before commencing work.