

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

DBA/NAME Round Table Pizza		DATE 12/10/07
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2148
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 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 reservice of food				
			Food Safety Certificate Exp Date: 4/20/09				√			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 Temp				
		√	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 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed employee drink wedged between clean glasses in slide top refrigerator. Designate separate area for employee food storage.
- 5- Food handler reports cloth cutting gloves used for produce are worn without covering with plastic/latex gloves. Cover cloth gloves to prevent contamination of ready to eat food.
- 6- No paper towels at pizza skin preparation area hand sink. Provide.
- 7- Observed cooked chicken strips (49°F-50°F), sausage (48°F), ham (47°F-48°F) and creamy garlic sauce (50°F) in top of pizza prep refrigerator and individual containers of creamy garlic sauce (64°F) in refrigerator at pizza cutting station. Adjust/repair refrigerators to maintain potentially hazardous foods at 41°F or below.
- 14, 30- Observed rack of pizza skins (which are reportedly set on food prep surfaces during pizza prep) sitting directly on floor in walk-in refrigerator.
- 29- Observed two containers Hot Shot, two containers Raid and an unlabeled chemical spray container on shelf by mop sink. Label chemical containers as to contents and remove domestic insecticide from facility.
- 36- Clean containers storing eating utensils to remove food debris.
- 38- Replace damaged light covers in pizza skin prep area and over spray sink/dishwasher.
- 45- Clean floors in walk-in refrigerator to remove food debris/residues/miscellaneous trash.