

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

DBA/NAME Round Table Pizza		DATE 9/9/08	
ADDRESS 2201 Pillsbury Road, Chico		RECHECK DATE 1+days	
OWNER/OPERATOR		SITE # 2148	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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 _____							13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source				
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations				
			5. Hands clean and properly washed; gloves used properly				SPECIAL PROCEDURES							
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods				
			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			8. Time as a public health control: Proper procedures & records				WATER & WASTE WATER							
			9. Proper cooling methods							21. Hot and cold water available				
			10. Proper cooking time & temperatures				LIQUID WASTE DISPOSAL							
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
Major violation check only										VERMIN				
										23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use				
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate				
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			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							47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction				
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension				
			36. Equipment, utensils and linens: Properly stored and used							52. Other				
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS: Observed sliced ham (44°F - 49°F) Sausage (42°F - 47°F) and chunked chicken (42° - 54°F) in top portion of prep Refrigerator. (air temperature 39°F) Adjust/repair unit to maintain foods at 41 °F and below.

Reinspection fees apply to this and subsequent inspections.

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. xx

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R.E.H.S.

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