

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Round Table Pizza		DATE 4/3/07
ADDRESS 964 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2149
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	x		<p>1- a) Observed sausage (56°F-58°F) and chicken chunks (55°F-56°F) in top of pizza prep refrigerator and individual cups of ranch dressing (65°F) in top of sandwich prep refrigerator. Reported all foods placed in tops of prep refrigerators one hour prior to inspection. Repair/adjust prep refrigerators to maintain potentially hazardous foods at or below 41°F.</p> <p>11- No thermometer in pizza prep refrigerator. Provide.</p> <p>13- Observed beverage cup used as scoop in bulk chili pepper container and dressing cup used as scoop in pizza seasonings. Provide handled scoops.</p> <p>15- Observed food handler cutting pizzas wipe blade of cutter with soiled wiping rag. Use utensil sink or dishwasher for all utensil cleaning.</p> <p>18- Clean ice machine to remove brownish residues and beverage dispenser behind/between nozzles to remove accumulated beverage residues.</p> <p>24- Observed wiping rag on counter of pizza cutting area. No detectable sanitizer in sanitizer bucket. Sanitizer added during inspection.</p> <p>Note: Wendi Cruse passed ServSafe examination 4/4/06.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Hand washing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

Reinspection fees will be charged for all subsequent reinspections 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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 4/3/07
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