

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Round Table Pizza		DATE 4/27/07
ADDRESS 964 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2149
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:
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>Major Violation Check Only</p> <p>1- Observed cooked chicken (55 °F), ham (59°F-60 °F), prosciutto (55 °F), sausage (57°F-60 °F), fresh mozzarella (50 °F-53 °F) and linguica (61 °F) in top of prep refrigerator. Reported all foods had been in top of prep refrigerator approximately 2 hours. All potentially hazardous foods moved to bottom of prep refrigerator during inspection (air temperature 34 °F). Manager reports waiting for part for prep refrigerator repair. Do not store potentially hazardous foods in top portion of prep refrigerator until unit is able to maintain temperatures of 41 °F or below.</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			
12	Hand washing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
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 4/27/07
Page 1 of 1