

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

<b>DBA/NAME</b> Round Table Pizza		<b>DATE</b> 11-18-09	
<b>ADDRESS</b> 2027 Forest Ave., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2857	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures							21. Hot and cold water available	X	X	X
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
						OUT	X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
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						
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						
27. Food separated and protected							<b>PHYSICAL FACILITIES</b>						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						
32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. Signs posted; last inspection report available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							48. Plan review required for new or remodel construction						
36. Equipment, utensils and linens: Properly stored and used							49. Permits Available						
37. Vending machines							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 21, 34) Hot water was 103° F at dishwasher during first check. Hot water heater was turned up and was 112° F by end of inspection. Provide minimum 125° F hot water at dishwasher.
- 30) Some bulk food ingredient bins not labeled as to contents.
- 35) Clean ice shoot at beverage dispenser of mold and red residues.
- 44) Mops were observed stored in mop basin. Hang mops to dry.
- 45) Provide washable, non-absorbent floor within 3 feet of new hot buffet.

Note: Hot buffet was closed down at time of inspection.

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.

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**R.E.H.S.**

**RECEIVED BY:**

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