

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

<b>DBA/NAME Round Table Pizza</b>		<b>DATE 7-14-09</b>	
<b>ADDRESS 1516 Hwy 99, Gridley</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 4101</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<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: 4-2011						x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated			
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						x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods					x	<b>WATER &amp; WASTE WATER</b>						
x			10. Proper cooking time & temperatures						x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
								x			23. No rodents, insects, birds, or animals				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
29. Plumbing: Plumbing in good repair, proper backflow devices															
30. Garbage and refuse properly disposed; facilities maintained															
31. Toilet facilities: properly constructed, supplied, cleaned															
32. Premises; personal/cleaning items; vermin-proofing															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
33. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
34. No unapproved private homes/ living or sleeping quarters															
<b>PERMANENT FOOD FACILITIES</b>															
35. Food properly stored; food storage containers identified															
36. Consumer self-service facilities properly constructed and maintained															
37. Food properly labeled & honestly presented															
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>															
38. Signs posted; last inspection report available															
39. Plan review required for new or remodel construction															
40. Permits Available															
41. Impoundment of unsanitary equipment or food															
42. Permit Suspension															
43. Other															
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
44. Equipment, utensils and linens: Properly stored and used															
45. Vending machines															

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 9- Small containers of ranch dressing (45° - 50° F) in top of prep refrigerator—prechill ranch dressing in walk-in cooler prior to placing in prep refrigerator for cold storage.

29- Unlabeled spray bottle of chemicals observed in back room.

30, 45- Unlabeled bulk food containers (brown sugar, flour) observed in back storeroom. Relocate bulk food containers into a finished off prep area.

35- a) Clean beverage dispenser, around nozzles, of sticky residues.

b) Repair loose door seal on walk-in cooler door.

40- A few used cleaning rags observed on prep counters—store all cleaning rags in containers of sanitizer (available at time of inspection) in between uses.

44- Provide hanger for air drying/ storage of mop in between uses.

45- Resecure loose FRP wall panel and replace missing trim strip on lower wall in dough rolling room (below prep table). Replace broken cove base tile in same area.

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 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 1
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