



PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

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Date of Inspection: 9/13/19

Facility Name: <u>Round Table Pizza</u>	Phone Number <u>283-2320</u>	PR ID # <u>154</u>
Facility Site Address: <u>60 E Main St.</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>18-121</u>	Exp Date: <u>12/1/19</u>	Permit Holder: _____
Type of Inspection: <u>Complaint</u> <u>19-56</u>		

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 COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: Kerri Hoover Exp. Date 7/16/24				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. Communicable disease; reporting, restrictions & exclusions			
X	3. No discharge from eyes, nose, and mouth			
X	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	7. Proper hot and cold holding temperatures			
X	8. Time as a public health control; procedures & records			
X	9. Proper cooling methods			
X	10. Proper cooking time & temperatures			
X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	12. Returned and re-service of food			
X	13. Food in good condition, safe and unadulterated			
X	14. Food contact surfaces: clean and sanitized			

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY				
X	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available			
Temp _____				
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified	X	
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		

39. Thermometers provided and accurate	OUT
40. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	X
46. No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print)

Title

Received by (Signature)

Keri Hoover

Specialist (Print)

Trinity Stirling

Specialist (Signature)

Re-inspection Date:

routine

Facility Name: Round Table Pizza

FA ID # 154

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Date of Inspection: 9/13/19

OBSERVATIONS AND CORRECTIVE ACTIONS

Inspection due to complaint 19-56

All hair properly restrained per CalCode 113969 at time of inspection. Reviewed hair restraint requirement with manager as well as hand washing requirements.

Hands should be washed before & between each task, after eating or drinking, after using phone (including cell phones), after ringing up customer etc.

Violations at time of inspection:

30. Label food that is not for resale as such (bag full of sliced pizza found in walk in at time of inspection.)

45. Repeat violation - the floor & wall behind the 3-compartment sink & dish washer need to be deep cleaned. Routine cleaning schedule needs to be established to keep up with flour accumulation.

Note: Salad bar lights are putting off significant heat over cold bar. Monitor items routinely & stir dressings as needed to maintain temperature between 41-45°F. Consider replacing light bulbs to LED or similar that don't put off as much heat to maintain optimal cold temps.

Received by (Print)

Kerry Hoover

Title

owner

Received by (Signature)

Kerry Hoover

Specialist (Print)

Trinity Stirling

Specialist (Signature)

Tina S.

Re-inspection Date:

Routine