



Date of Inspection: 9/13/19

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

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					
		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		

		OUT
39. Thermometers provided and accurate		
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)		
Specialist (Print) Trinity Stirling	Specialist (Signature)	Re-inspection Date: Routine

Facility Name: <u>Round Table Pizza</u>	FA ID # <u>154</u>	Pg <u>2</u> of <u>2</u> Date of Inspection: <u>9/13/19</u>
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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) Kerri Hooper

Title owner

Received by (Signature) [Signature]

Specialist (Print) Trinity Sirling

Specialist (Signature) [Signature]

Re-inspection Date: Routine