



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

pg 1 of 1

Date of Inspection: 5/6/2020

Facility Name: <u>Round Table Pizza</u>	Phone Number <u>283-2320</u>	PR ID # <u>154</u>
Facility Site Address: <u>100E MAIN ST</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>19-121</u>	Exp Date: <u>12/1/20</u>	Permit Holder: <u>Kerry Hoover</u>
		Type of Inspection: SPECIAL

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	[Shaded]		
Food Safety Cert Name: <u>Kerry Hoover</u> Exp. Date <u>7/16/2024</u>				
X	2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	3. Communicable disease; reporting, restrictions & exclusions			
X	4. No discharge from eyes, nose, and mouth			
X	5. Proper eating, tasting, drinking or tobacco use	[Shaded]		
PREVENTING CONTAMINATION BY HANDS				
X	6. Hands clean and properly washed; gloves used properly			
X	7. Adequate handwashing facilities supplied & accessible	[Shaded]		
TIME AND TEMPERATURE RELATIONSHIPS				
X	8. Proper hot and cold holding temperatures			
X	9. Time as a public health control; procedures & records			
X	10. Proper cooling methods			
X	11. Proper cooking time & temperatures			
X	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	13. Returned and re-service of food	[Shaded]		
X	14. Food in good condition, safe and unadulterated			
X	15. Food contact surfaces: clean and sanitized			

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION				
X	17. Takeout, Curbside Pickup, or Delivery Only			
X	18. Social Distancing Implemented			[Shaded]
X	19. Face Covering Used			
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			
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

Received by (Print)	Title
<u>Kerry Hoover</u>	
Email:	<u>rtpquincy1001@live.com</u>
Specialist (Print)	Specialist (Signature)
<u>Eric Caubo</u>	<u>John C. C. B.</u>
Re-inspection Date: <u>next routine</u>	