



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

Date of Inspection: 5/12/24

Facility Name: <u>ROUND TABLE PIZZA</u>	Phone Number: _____	PR ID # <u>154</u>
Facility Site Address: <u>60 E Main St.</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>24-121</u>	Exp Date: <u>12/1/24</u>	Permit Holder: <u>Kerri Hoover</u>
		Type of Inspection: <u>Complaint</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	CO S	MAJ	OU T
DEMONSTRATION OF KNOWLEDGE				
✓				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Kerri Hoover</u> Exp. Date: <u>7/13/24</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓				
2. Communicable disease; reporting, restrictions & exclusions				
✓				
3. No discharge from eyes, nose, and mouth				
✓				
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
✓				
5. Hands clean and properly washed; gloves used properly				
✓				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
✓				
7. Proper hot and cold holding temperatures				
✓				
8. Time as a public health control; procedures & records				
✓				
9. Proper cooling methods				
✓				
10. Proper cooking time & temperatures				
✓				
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
✓				
12. Returned and re-service of food				
✓				
13. Food in good condition, safe and unadulterated				
✓				
14. Food contact surfaces: clean and sanitized <u>San. Buckets 100ppm + chlorine</u>				
FOOD FROM APPROVED SOURCES				
✓				
15. Food obtained from approved source				
✓				
16. Compliance with shell stock tags, condition, display				
✓				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
✓				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
CONSUMER ADVISORY				
✓				
19. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
✓				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
WATER/HOT WATER				
✓				
21. Hot and cold water available Temp <u>120°F</u>				
LIQUID WASTE DISPOSAL				
✓				
22. Sewage and wastewater properly disposed				
VERMIN				
✓				
23. No rodents, insects, birds, or animals				
SUPERVISION				
24.	Person in charge present and performs duties			OUT
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			
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			
PHYSICAL FACILITIES				
39.	Thermometers provided and accurate			OUT
40.	Wiping cloths: properly used and stored			
PERMANENT FOOD 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			
SIGNS/ REQUIREMENTS				
45.	Floor, walls and ceilings: built, maintained, and clean			
46.	No unapproved private homes/ living or sleeping quarters			
47.	Signs posted; last inspection report available			
COMPLIANCE & ENFORCEMENT				
48.	Plan Review			
49.	Permits Available			
50.	Impoundment			
51.	Permit Suspension			

Received by (Print)

Brianna Brewer

Title

Received by (Signature)

[Signature]

Specialist (Print)

Dennis Eck

Specialist (Signature)

[Signature]

Re-inspection Date:

Next Routine

Facility Name:

Round Table Pizza

FA ID # 154

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Date of Inspection: 5/17/24

OBSERVATIONS AND CORRECTIVE ACTIONS

Investigating Complaint 24-07-

- Temps OK in sandwich fridges (41°F or below) for sandwich, pizza, wing items.
- Freezer items at ~0°F
- Sanitizer buckets were to specification (100ppm + free chlorine)
- Temp logs for refrigeration units unavailable during inspection, but all temps OK during inspection

~~Investigating Complaint~~

- No potential food borne illness sources found during inspection.
- Good sanitation observed.

- Last Routine inspection: 4/30/24

Received by (Print)

Brianna Brewer

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date:

Next Routine

Log No. - 07

PLUMAS COUNTY
DEPARTMENT OF ENVIRONMENTAL HEALTH

REQUEST FOR SERVICE

Animals

Food

Garbage

Housing

Insects

Rodents

Sewage

Water

U.S.T.

Hazardous Waste

Other

Complaint Against:

Address:

APN:

Telephone:

Nature of Request:

Round Table

Quincy

RP had chicken Club Sandwich
and buffalo wings. Believes wings might be spoiled.
3-4 hours after consuming had abdominal
pain, diarrhea, vomiting. Believes he
has food poisoning

Date Reported:

5/16/24

Received By:

SG

Letter

☐

Phone

☒

Visit

☐

Date Investigated:

5/17/24

RESULTS

Action Taken

Conducted inspection of facility and reiterated
with current site manager that temp + time for held foods is
crucial - although no problems were found during insp. - will file report.
- Left VM w/ complainant

Date Complainant Notified:

5/17/24