

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: ROUND TABLE DEVELOPMENT COMPANY
Site Address	: 680 EDITH AVE	Owner Address	: 2175 N CALIFORNIA BLVD 400
Facility ID	: FA0000632	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000268	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/16/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007499		
Purpose of Inspection	: 102 - Routine Inspection		

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE

"Comply by Date" Not Specified

Not In Compliance

- 16 47

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Please replace missing hand washing sign in one of the restrooms.

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL

"Comply by Date" Not Specified

Not In Compliance

TIMES - 16 45

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

Time to do thorough cleaning of floor in dough room.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY -

"Comply by Date" Not Specified

Not In Compliance

16 35

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Main pizza making unit freezing up. Temperatures will fluctuate. Time to repair or replace.

Overall Inspection Comments

Please make sure that ANSUL system is cleaned as discussed.

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Tia Branton

Received By: _____ Date _____

Tia Branton _____ Date _____