

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	: EE0000015 - Jenna Longchamps
Record ID	: PR0000268	Inspector Phone	: Not Specified
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/26/2018	Total Inspection Time	: 60 min.
Inspection Number	: DA0006444	Result	: 03 - Minor Violations
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

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Sanitizer for three compartment sink empty; Corrected at time of inspection.

APPROVED HACCP PLAN REQUIRED - 16 18

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)

Corrective Description:

Inspector Comments:

Salad bar containers of food in walk-in had "use by" dates that had passed; Please be sure to use or discard any foods by the written dates if your facility continues to use this labeling system.

Overall Inspection Comments

Facility could use some overall cleaning.

Received By:

Date

Jenna Longchamps

Date