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
Date of Inspection: 12/3/19

Facility Name: Round Table Pizza
Facility Site Address: 60 E. Main St.
City: Quincy
Zip: 95971
Permit #: 19-121
Exp Date: 12/1/20
Permit Holder: Kerri Hoover
Type of Inspection: Routine

See reverse side for the code sections and general requirements that correspond to each violation listed below.

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**DEMONSTRATION OF KNOWLEDGE**

- 1. Demonstration of knowledge: food safety certification

**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
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied & accessible
- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooling methods
- 10. Proper cooling time & temperatures
- 11. Proper reheating procedures for hot holding
- 12. Returned and reheated food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized

**TIME AND TEMPERATURE RELATIONSHIPS**

- 9. Proper cooling methods
- 10. Proper cooling time & temperatures
- 11. Proper reheating procedures for hot holding

**FOOD STORAGE DISPLAY SERVICE**

- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

**GENERAL FOOD SAFETY REQUIREMENTS**

- 24. Person in charge present and performs duties
- 25. Personal cleanliness and hair restraints

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Oryx Oyster Regulations
- 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
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

**SUPervision**

- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

**PERSONAL CLEANLINESS**

- 24. Person in charge present and performs duties

**PHYSICAL FACILITIES**

- 41. Plumbing: proper backflow devices
- 42. Garbage and refuse properly disposed; facilities maintained

**PERMANENT FOOD FACILITIES**

- 43. Toilet facilities: properly constructed, supplied, cleaned
- 44. Premises; personal/cleaning items; ventilation

**SIGN/REQUIREMENTS**

- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unapproved private homes/living or sleeping quarters

**COMPLIANCE & ENFORCEMENT**

- 47. Signs posted: last inspection report available

**Plan Review**

- 48. Permits Available
- 49. Impoundment
- 50. Permit Suspension

Received by (Print): Kerri Hoover
Received by (Signature): Kerri Hoover
Specialist (Print): Trinity Stirling
Specialist (Signature): Trinity Stirling
Re-inspection Date: Routine