Food Program Official Inspection Report



Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097

phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Round Table Pizza - Yreka Permit # 000397						Permit # 000397					
Addres	ss:	735 S Broadw	ay, Y	reka	CA 96097						
Permit Holder: Declerk Enterprises							Permit To Operate: Valid Not Valid				
Phone	: 5	30-842-1219				E-mail: rtpizza:	338@gmail.com				
Food S	Safet	ty Certified Employ	yee: E	Ison	Jones	·		Expiration Date: 03/2027			
MAJ OUT CO				OUT	cos	The marked items represent Health Code violations and must be corrected as follows:					
′ Temp.	2	Food Temp. Prep./ Service		X		ROUTINE INSPEC	CTION CONDUCTED THIS	DATE			
ō	4	Storage/ Disp. Frozen Food Pure Food				 Observed broccoli at the salad bar at 52F. Observed other cold foods at 46-4 Maintain cold foods at 41F or below. Correct immediately. 					
	6 7	Reused Food Transportation Storage Fac.			registe	1) Observed numerous cold foods at the corner deli prep cooler, closest to the cash register, measuring between 46F-49F. Ensure all cold foods are held at 41F or below. Correct immediately.					
	9	Refrig. Units Thermometer Hazardous Mat.		-		14) Observed multiple broken lids and door seals to the deli prep coolers. Maintain these equipments to be fully serviceable and in good repair. Repair or replace within days.					
	12 13	Spoils Wash/ Sanitize Equip. Condition		×	the lid		nsure refuse is maintained	outside receptacles causing to prevent harborage or			
Uten./Equip.	16	Utensil Condition Storage Handwashing			29) O	29) Observed damaged and cracked floor, baseboard, and wall tiles throughout the facility, especially in the warewashing area. Repair or correct within 90 days. 30) Observed buildup of grease or food splash residue throughout the kitchen. Mainta all walls in a clean manner at all times. Correct immediately.					
Employee	18 19	Employee Hygiene Employee Habits Food Cert./ Card									
Water	21	Water Cross Con.			warew	ashing area. Maintain the	throughout the kitchen, especially behind the ese walls are easily cleanable, smooth, durable, and				
Waste	24	Liquid Waste Refuse		X	nonab	sorbent. Repair or correct					
Vermin	26	Rodents/ Insects Animal/ Fowl									
Facilities	28	Ventilation Doors Floors		X							
	31 32	Walls - Ceilings Toilet Fac. Janitorial Fac.		×							
Misc.	34 35	Lighting Clothing - Linen Signs Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): Elson Jones				Received by (Signature):		Date: 01/05/2024					
REHS (Print): Chalyn Dewey				REHS (Signature):		Phone: 530-841-2112					

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		01/05/2024
REHS (Print): Chalyn D	REHS (Signature): Phone Dewey 53	e: 0-841-2112
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