## **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											
Address: 735 S Broadway, Yreka, CA 96097											
Permit Holder:  Declerk Enterprises  Permit To Operate:  Valid Not Valid											
Phone	. 5	30-842-1219				E-mail: rtpizza338@gmail.com					
Food Safety Certified Employee: Elson Jones Expiration Date: 03/2027											
			- C	OUT		The marked items represent Health Code violations and must be corrected as follows:					
ď	1	Food Temp.		X							
Lem	2	Prep./ Service		X		ROUTINE INSPECTION CONDUCTED THIS DATE					
Time/ T	3	Storage/ Disp.				1) Observed 46F chick peas, 48F red beans, and 49F mixed greens at the salad bar.					
	4	Frozen Food				Hold cold foods at 41F or below. Correct ASAP.					
ction	5	Pure Food									
Protec	6	Reused Food				2) Observed clean tongs stored directly below compressor with dust buildup at the salad					
	7	Transportation				bar cabinet. Store utensils away from sources of contamination and covered.					
Φ	8	Storage Fac.				14) 3rd Notice - Observed plastic lining damaged inside 2 of 3 cabinet door at the ve					
orag	9	Refrig. Units				station prep cooler causing the insulation material to be exposed. Prevent contamina					
d St	10	Thermometer		-		stored food and inside cabinet by maintaining in good repair. Resurface lining and					
Food	-	Hazardous Mat.				unserviceable, replace within 30 days.					
Employee Uten./Equip.		15				14) 2nd Notice - Observed excessive flour buildup on the inside edge of butcher block					
/Equip.	2000	Wash/ Sanitize				table and on top of back splash attached to wall. Maintain equipment in a clean manner					
				X		and cleaned frequently to prevent buildup. Clean and sanitize immediately.					
Jten		Utensil Condition		X		14) Observed greens food and dust buildum on the conveyor even connection nines					
	16	Storage		3	-	14) Observed grease, food, and dust buildup on the conveyor oven, connection pipes, and cords at cooking area. Maintain equipment in clean manner. Wash, clean, and					
96	23.6	Handwashing				sanitize according to manufacturer instruction immediately.					
oloy		Employee Hygiene				,					
Emp	$\overline{}$	Employee Habits				14) Observed a plumbing leak at front service hashwash station and container to collect					
	Total Control	Food Cert./ Card				waste water. Ensure all waste water discharges into approved sewage system. Maintain					
Water		Water				equipment in good repair. Correct or repair within 90 days.					
Phone: Eo od Storage Mater Employee Uten./Equip. Food Storage Protection Time/ Temp.		Cross Con.				15) Observed cooking utensils stored on a bucket on the ground in front of conveyor					
		Liquid Waste				oven. Store utensil/equipment in a clean dry location not exposed to dust and other					
		Refuse				contaminants, and at least 6" off the floor. Correct ASAP.					
ermi	1000	Rodents/ Insects Animal/ Fowl	1			20) All annularizas must abtain food bondlar and within 20 days of him Maintain a annu					
>	Cood Safet   Coo				9	20) All employees must obtain food handler card within 30 days of hire. Maintain a copy on site and accessible upon request.					
Vermin Waste Water		Ventilation	$\vdash$		-	on site and accessible upon request.					
ies	8 8			$\overline{}$	8	29) 2nd Notice- Observed baseboard missing at the handwash station next to conveyor					
acilli		Floors Walls Coilings	,	×		oven. Ensure baseboards extend at least 4" at the junction of the floor and wall with a					
Œ.		Walls - Ceilings	Н			3/8" radius coved at the base. Repair or replace within 30 days.					
		Toilet Fac.	Н			*****A reinspection fee assessed for repeat violation and will be continually assesse					
		Janitorial Fac.				future non-compliance. ************************************					
		Lighting Clothing - Linen	$\vdash$			1 Provide (1900)					
lisc.											
Σ	-	Control of the Contro		-							
MAJ =			UT =	Out	of com	pliance COS = Corrected on-site					
						Received by (Signature):  Date:  04/04/2025					
REHS (Print): Chalyn Dewey  REHS (Signature): Phone: 530-841-2112											

Facility Name:	Round Table Pizza - Yreka	
	The marked items represent Health Code violations and must be corrected as follows:	
*		
Received By (Print):	Received by (Signature): Date:	4/04/2025
REHS (Print):	REHS (Signature): Phone:	Miles Deales Maries (Artist Report)

530-841-2112

Chalyn Dewey

Facility Name:	Round Table Pizza - Yreka	
	The marked items represent Health Code violations and must be corrected as follows:	ows:
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Received By (Print):	Received by (Signature):	Date:
She	elby Hoyt	04/04/2025
REHS (Print):	REHS (Signature):	Phone:
Chalyn I	Dewey	530-841-2112

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Received By (Print): She	Received by (Signature): Date   Description   Description	ate: 04/04/2025
REHS (Print): Chalyn [		none: 530-841-2112