FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ROUND TABLE PIZZA
BUSINESS PHONE: (559) 423-5448
RECORD ID#: PR0011288
DATE: September 06, 2022

FACILITY SITE ADDRESS: 155 W HANFORD-ARMONA RD STE H
CITY: LEMOORE
ZIP CODE: 9324
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: PAUL S. GILL
CERTIFIED FOOD MANAGER: Israel Perez
EXP DATE: 7/6/2027
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the sanitizer buckets at 0ppm (chlorine); the container used to dispense sanitizer to the buckets was observed to have no sanitizer left please replace this as soon as possible. The manual dishwasher was functioning properly at 50ppm (chlorine). Please use testing stripes to ensure proper sanitation.

Observed food debris build up on surfaces such as the handles on appliances, and other equipment. Please clean and maintain this routinely to prevent cross contamination and pest attraction.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: David Frank's food handling certificate expired on 7/11/2022. Please have the employee retake the food handling course and submit a copy of the certificate to the department by September 9, 2022.

General Comments:

NOTE: This report must be made available to the public on request.
**FOOD SAFETY EVALUATION REPORT**

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**Observations:**

- Hand washing stations were supplied with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All dry storage was well maintained, clean, organized, and placed six inches above the ground.
- All refrigeration units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- The salad bar was in satisfactory condition and all food items were 41F and below.
- Final cooking temperature for personal pizza was 201F.
- Hot holding temperature for a small pizza was 150F.
- No signs of pests were found during today's inspection.
- Food manager and food handler cards were available for review. Of note, please send a copy of the food handling certificate issued to your employee once he passes the exam.

**Overall this facility is in satisfactory condition. Please contact the department should you have any questions.**

**Thank you for your time.**

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**RESULTS OF EVALUATION:**  

- **X** PASS  
- **☐** NEEDS IMPROVEMENT  
- **☐** FAIL

**Reinspection Required:**  

- **☐** Yes:  
- **X** No:  

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star: **

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