

INSPECTION REPORT

Round Table Pizza
Titan Student Union

Inspector: Scott Bourdon
Inspection Date: April 4, 2007
Type of Facility: Restaurant
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

2 Points: Maintain a temperature of less than 41° for food that is stored in the coolers. The uncooked pizzas registered 44°.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia
Concentration: 300 + ppm
Dish Sanitizer Method: Temperature (TSU Food Court)
Concentration or Temperature: NA

Food Temperatures: 41° (pepperoni at pizza line)
38° (tomato sauce at pizza line)
34° (chopped chicken in reach-in cooler)

Water Temperature: 104°