

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

| | | | | | |
|---------------------------------------------------------------------------|---------------------------------------|-------------------------------------------------------|-------------------------------------|-------------------------------|----------------------------------|
| Facility FA0205293 - ROUND TABLE PIZZA #184 | | Site Address 1015 E CAPITOL EX, SAN JOSE, CA 95121 | | Inspection Date 05/30/2019 | |
| Program PR0302325 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name BAKER MANAGEMENT COMI | | Inspection Time 15:40 - 17:15 |
| Inspected By DONALD COPELAND | Inspection Type ROUTINE INSPECTION | Consent By CHE MORA | FSC Not Available | | |

Placard Color & Score
GREEN
77

| RISK FACTORS AND INTERVENTIO | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---------------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | | | X | | | | |
| K02 Communicable disease; reporting/restriction/exclusion | X | | | | | | S |
| K03 No discharge from eyes, nose, mouth | X | | | | | | |
| K04 Proper eating, tasting, drinking, tobacco use | X | | | | | | |
| K05 Hands clean, properly washed; gloves used properly | X | | | | | | S |
| K06 Adequate handwash facilities supplied, accessible | X | | | | | | S |
| K07 Proper hot and cold holding temperatures | X | | | | | | |
| K08 Time as a public health control; procedures & records | | | | | | X | |
| K09 Proper cooling methods | | | | | | X | |
| K10 Proper cooking time & temperatures | | | | | X | | |
| K11 Proper reheating procedures for hot holding | | | | | X | | |
| K12 Returned and reservice of food | X | | | | | | |
| K13 Food in good condition, safe, unadulterated | X | | | | | | |
| K14 Food contact surfaces clean, sanitized | | X | | X | | | |
| K15 Food obtained from approved source | X | | | | | | |
| K16 Compliance with shell stock tags, condition, display | | | | | | X | |
| K17 Compliance with Gulf Oyster Regulations | | | | | | X | |
| K18 Compliance with variance/ROP/HACCP Plan | | | | | | X | |
| K19 Consumer advisory for raw or undercooked foods | | | | | | X | |
| K20 Licensed health care facilities/schools: prohibited foods not being offered | | | | | | X | |
| K21 Hot and cold water available | X | | | | | | |
| K22 Sewage and wastewater properly disposed | | | X | | | | |
| K23 No rodents, insects, birds, or animals | | | X | | | | |

| GOOD RETAIL PRACTICE | OUT | COS |
|-----------------------------------------------------------------------------------------|-----|-----|
| K24 Person in charge present and performing duties | | |
| K25 Proper personal cleanliness and hair restraints | | |
| K26 Approved thawing methods used; frozen food | | |
| K27 Food separated and protected | | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | | |
| K30 Food storage: food storage containers identified | | |
| K31 Consumer self service does prevent contamination | | |
| K32 Food properly labeled and honestly presented | | |
| K33 Nonfood contact surfaces clean | | X |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | X |
| K36 Equipment, utensils, linens: Proper storage and use | | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | | |
| K39 Thermometers provided, accurate | | |
| K40 Wiping cloths: properly used, stored | | |
| K41 Plumbing approved, installed, in good repair; proper backflow devices | | |
| K42 Garbage & refuse properly disposed; facilities maintained | | |
| K43 Toilet facilities: properly constructed, supplied, cleaned | | |
| K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing | | X |
| K45 Floor, walls, ceilings: built,maintained, clean | | |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | | |
| K48 Plan review | | |
| K49 Permits available | | |
| K58 Placard properly displayed/posted | | |

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Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Mold-like residue observed in ice machine with water passing over it into ice below. [CA] Clean and sanitize all inside panels to prevent contamination of consumable ice. [COS] PIC began emptying ice bin to allow for proper cleaning and sanitizing.

Minor: Soda and juice dispensing nozzles have accumulated food debris. [CA] Clean and sanitize these surfaces to prevent contamination of drinks.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No FSC is available at the facility, several food handler cards are expired. [CA] At least one person must possess a valid FSC (Food Manager's card) and all other employees that handle food must obtain food handler cards.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink under 3 compartment sink is draining slowly. [CA] Repair sink so that wastewater is disposed of properly.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one dead cockroach in a coffee pot in storage cabinet. Per PIC they do not use the pot and coffee is not offered on the menu. Observed several flies near the back door in dining area. [CA] Facility must be kept free of flies, cockroaches and other animals that may contaminate food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Surfaces including pizza oven, beverage cooler, and walls behind prep tables have accumulated dirt and debris. [CA] Thoroughly clean all non food contact surfaces and maintain in good repair.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Cutting board across from 3 compartment sink has heavy scoring and staining. [CA] Resurface or replace cutting cutting when they show signs of heavy scoring and staining.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1) Cracks, gaps, and holes are visible in ceilings, under prep tables, and at junctions of walls and shelves. [CA] Seal all gaps, cracks, and holes to prevent the entrance and harborage of vermin.

2) Dumpster lids are open. [CA] Keep dumpster lids closed to prevent the attraction of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|---------------|--------------------|-------------------|----------|
| Chicken wings | Prep cooler | 38.00 Fahrenheit | |
| Warm water | Handwash sink | 100.00 Fahrenheit | |
| Cheese | Walk in cooler | 36.00 Fahrenheit | |
| Hot water | 3 compartment sink | 122.00 Fahrenheit | |
| Sausage | Make line cooler | 40.00 Fahrenheit | |
| Chlorine | Dishwasher | 50.00 PPM | |
| Cheese | Make line cooler | 39.00 Fahrenheit | |

Overall Comments:

The routine inspection was conducted as part of a follow up for vermin closure on 5/29/19. The violation has been corrected and facility is receiving regular pest control. Ok to operate.

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Joint inspection with Jennifer Rios

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/13/2019**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

| | |
|--------|---------------------------------|
| [CA] | Corrective Action |
| [COS] | Corrected on Site |
| [N] | Needs Improvement |
| [NA] | Not Applicable |
| [NO] | Not Observed |
| [PBI] | Performance-based Inspection |
| [PHF] | Potentially Hazardous Food |
| [PIC] | Person in Charge |
| [PPM] | Part per Million |
| [S] | Satisfactory |
| [SA] | Suitable Alternative |
| [TPHC] | Time as a Public Health Control |



Received By: James MacDonald
Owner
Signed On: May 30, 2019