

**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**

<b>Facility</b> FA0214310 - ROUND TABLE PIZZA		<b>Site Address</b> 860 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94		<b>Inspection Date</b> 09/15/2023	
<b>Program</b> PR0302375 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> ALYA INC		<b>Inspection Time</b> 14:20 - 15:40
<b>Inspected By</b> SUKHREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SHAWN M.	
<b>FSC</b> Not Available					

**Placard Color & Score**  
**GREEN**  
**86**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						
K06 Adequate handwash facilities supplied, accessible	X						
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						
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 PRACTICES	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		
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		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0214310 - ROUND TABLE PIZZA	Site Address 860 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94086	Inspection Date 09/15/2023
Program PR0302375 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ALYA INC	Inspection Time 14:20 - 15:40
K48 Plan review		
K49 Permits available		X
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: \*Repeat violation**  
**Lack of FSC and food handler cards.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Email certificates to [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org)**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured PHFs (pepperoni, sausage) at 45-46F in prep unit.**  
**[CA] PHFs shall be held at 41°F or below.**

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: Observed doors to prep unit with cheese and sauce not closing properly.**  
**[CA] Repair the unit.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: \*Repeat violation**  
**Part of Pizza oven is stored outside of the ventilation hood. Observed brown discoloration on walls and ceiling outside the hood.**  
**[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**Observed grease accumulation on ventilation hood filters.**  
**[CA] Ventilation hood filters shall be maintained clean and good repair.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed 2 large holes in ceiling panels in lobby area.**  
**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

**Observed ceiling vent next to pizza oven accumulated with grease.**  
**[CA] Ceiling vents shall be kept clean and in good repair.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility has a delinquent account and is operating without a valid permit.**

**Total account balance due is \$**

**Payment must be made within 48 hours (2 business days) 9/19/2023 to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org)**

**Previous written notification of account balance was provided in a Delinquent Permit Letter.**

**The right to an administrative hearing was waived for failure to respond to the Delinquent Permit Letter. A re-inspection will not be conducted if your account is paid in full by the Comply By date. The facility shall remain open and a new valid permit will be mailed after payment has been received. If your account has not been paid in full by the Comply By date, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.**

**Performance-Based Inspection Questions**

Needs Improvement - Demonstration of knowledge; food manager certification.

**Measured Observations**

Item	Location	Measurement	Comments
Chlorine	Dish machine	50.00 PPM	
Sausage	Prep unit	46.00 Fahrenheit	
Chicken wings	Prep unit	40.00 Fahrenheit	
Pepperoni	Prep unit	45.00 Fahrenheit	
Cheese	Prep unit	41.00 Fahrenheit	
Cheese	Walk in cooler	40.00 Fahrenheit	

**Overall Comments:**

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 **9/29/2023**. 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:** Shawn M.  
Owner

**Signed On:** September 15, 2023