

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 FA0214310 - ROUND TABLE PIZZA		Site Address 860 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94	Inspection Date 08/12/2022
Program PR0302375 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name ALYA INC	Inspection Time 14:00 - 14:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRIS VASQUEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/09/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/12/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
sausage, pepperoni, tomatoes	food prep cold hold	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for cold holding unit that wasn't functioning properly, thus resulting in major violation #7 during the facility's routine inspection. Facility is using unit to store non-PHF's, such as raw vegetables. No violations observed.

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 **8/26/2022**. 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: Chris Vasquez
 Manager

Signed On: August 12, 2022