

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 FA0209151 - ROUND TABLE PIZZA	Site Address 3730 N 1ST ST 134, SAN JOSE, CA 95134	Inspection Date 10/11/2022
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIANIK LLC	Inspection Time 11:15 - 12:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By WENDY GODINEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/30/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/04/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity:

K23M - Cockroach activity

- In the baking prep room, observed large wooden structure and wooden prep table has been removed from the area.
- During time of inspection, pest control technician on-site discussed course of action to monitor, treat, and bait in the facility.
- Pest control technician stated that in order to have effective pest control, food debris and water must be cleaned/removed from flooring.
- Continue to seal cracks and crevices within the facility to prevent continued harborage.
- Observed open/non-fully sealed flooring in the baking prep room. Flooring shall be immediately repaired to prevent accumulation of water and food debris, and to prevent continued harborage.
- At the front counter, observed a 3 live cockroaches on receipt machine, on storage shelving, and on the tabletop. Continue to clean and maintain area to prevent spread to the food prep area.
- Ensure food prep area is free of live activity, and any areas of activity should be immediately cleaned and sanitized to prevent possible forms of contamination.

This follow-up inspection to be charged \$219.00. Invoices to be generated for 4 billable follow-up inspections.

An inspection will be conducted in 2 months (between 30-60 days) to assess for progress within the facility. Live activity in the prep areas during time of inspection will lead to enforcement including closure of facility.

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 **10/25/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209151 - ROUND TABLE PIZZA	Site Address 3730 N 1ST ST 134, SAN JOSE, CA 95134	Inspection Date 10/11/2022
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIANIK LLC	Inspection Time 11:15 - 12:15

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: WENDY GODINEZ
MANAGER

Signed On: October 11, 2022