

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 05/07/2026		Placard Color & Score GREEN 97		
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIANIK LLC		Inspection Time 14:20 - 15:15			
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By MARIA	FSC Kian Kashefi 01/17/2030					

RISK FACTORS AND INTERVENTIONS		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	X			
K07	Proper hot and cold holding temperatures	X						S
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						S
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						S

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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Handwash facility in the main kitchen area next to the preparation sink observed inoperable. Sink is incapable of dispensing water. Per staff, they are working to repair the sink.

***Note: Additional, properly stocked and functional hand sink located nearby in the main kitchen area.**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

2. Paper towels were available from wall-mounted dispenser in the restroom. However, was difficult to dispense.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	prep cooler - near pizza oven	40.00 Fahrenheit	
mushrooms	prep cooler - pizza	40.00 Fahrenheit	
sausage	walk-in cooler	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine sanitizer	wiping cloth bucket	100.00 PPM	
tomato sauce	prep cooler - near pizza oven	41.00 Fahrenheit	
pepperoni	prep cooler - pizza	41.00 Fahrenheit	
diced chicken	prep cooler - pizza	41.00 Fahrenheit	
frozen chicken	freezer chest	17.00 Fahrenheit	
ranch	prep cooler - self service	37.00 Fahrenheit	
uncanned pineapple	prep cooler - self service	37.00 Fahrenheit	
chicken wings	prep cooler - near pizza oven	41.00 Fahrenheit	
ambient	prep cooler - self service	36.00 Fahrenheit	
ham	walk-in cooler	39.00 Fahrenheit	
fried mozzarella sticks	prep cooler - near pizza oven	41.00 Fahrenheit	
sausage	prep cooler - pizza	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ranch	merchandiser upright cooler	41.00 Fahrenheit	
warm water	hand sink - register	100.00 Fahrenheit	
ambient	upright warmers - register	145.00 Fahrenheit	

Overall Comments:

*Notes:

- Recommend removing unused equipment from the premises to prevent the harborage of vermin.
- PIC provided a temperature log for all refrigeration units throughout the facility

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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 5/21/2026. 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

Maria R.

Received By: Maria Rodriguez
PIC

Signed On: May 07, 2026