

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 FA0212987 - ROUND TABLE PIZZA #2		Site Address 18482 PROSPECT RD, SARATOGA, CA 95070		Inspection Date 03/17/2026	
Program PR0300951 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HARJINDER SING GILL		Inspection Time 15:15 - 16:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By MARIA	FSC Silvia Baltazar 9/17/27	

Placard Color & Score
RED
75

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						
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		X			N
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					N

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		X
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		

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

Comments and Observations

Major Violations

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures in the food prep unit and inside the walk-in cooler. Pepperoni, salami, cheese, sausage, cut tomatoes, and chicken measured at 50F to 56F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee discarded the food items into the trash.

Follow-up By
03/18/2026

Employee showed invoice and receipt of items that were received within the last two hours. Those items were relocated into the reach-in cooler or freezer.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. **Observed Vermin: Documented in the following areas: Numerous rodent dropping observed in the following areas: on the oven, in front of the food prep unit, behind the oven, along walls in dough prep room, on window still above canned storage rack.**
2. **Photographs: Taken for documentation purposes.**
3. **Supervisor Notified: Suzanne Lew.**
4. **Notification: The person in charge during inspection, Baltzar Silva, has been informed that the facility must close immediately.**

Follow-up By
03/18/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed putting on disposable gloves to handle food without washing their hands. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to wearing disposable gloves to handle food.

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: Food prep unit and walk-in cooler had an ambient temperature measured at 50F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
03/18/2026

Discontinue use of units for holding potentially hazardous foods until units are repaired.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Pressurized cylinders are not securely fastened to a rigid structure. [CA] Pressurized cylinders shall be securely fastened to a rigid surface.

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

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Inspector Observations: Openings and gaps observed on wall in the following areas: next to and behind the oven, on wall inside the dough prep room. [CA] Seal and eliminate opening or gaps that may harbor vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
Salami	Food prep unit and walk-in cooler	56.00 Fahrenheit	
Cheese	Food prep unit and walk-in cooler	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Sausage	Food prep unit and walk-in cooler	53.00 Fahrenheit	
Pepperoni	Food prep unit and walk-in cooler	51.00 Fahrenheit	
Chicken	Food prep unit and walk-in cooler	51.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cut tomatos	Food prep unit and walk-in cooler	50.00 Fahrenheit	

Overall Comments:

Facility is CLOSED due to vermin infestation and shall cease all food operations. Facility will remain closed until there is no longer evidence of a vermin infestation.

Facility shall:

**Obtain service of a licensed pest control service. Provide service report from pest control upon follow-up inspection
Eliminate all live and dead cockroaches from facility and sanitize affected areas.
Seal or repair areas of harborage (gaps, holes, or crevices)**

Prior to scheduling a follow-up inspection, facility shall:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.

If a subsequent follow-up inspection is required, it will be billed \$282/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$564/hour, minimum two hours, during non business hours and subject to availability of an inspector.

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

***** A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/31/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Baltzar
Owner

Signed On: March 17, 2026