

# 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><br>FA0201373 - ROUND TABLE PIZZA #83                            |  | <b>Site Address</b><br>815 1ST ST, GILROY, CA 95020 |                                               | <b>Inspection Date</b><br>05/30/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>93</b> </div> |  |                                |
| <b>Program</b><br>PR0301702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                     | <b>Owner Name</b><br>SHIRANI, HESHMAT & SHIRA |                                      | <b>Inspection Time</b><br>11:30 - 12:45 |                                                                                                                                                                |  |                                |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION        |                                               | <b>Consent By</b><br>DEVYN FUENTES   |                                         |                                                                                                                                                                |  | <b>FSC</b> Eemon M.<br>7/19/27 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |

  

| 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                                                      |     | X   |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                              |                                  |
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| Program<br>PR0301702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>SHIRANI, HESHMAT & SHIRANI, NA | Inspection Time<br>11:30 - 12:45 |
| 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

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

**Inspector Observations: 1. Under counter refrigeration next to salad bar had PHFs measured at 50°F at the time of inspection.**

**2. PHFs within salad bar were measured between 49-50°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] All food within under counter refrigeration will be moved into the walk in. PIC adjusted the temperature within under counter refrigeration, PHFs within salad bar are going down.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Mold like substance is starting to grow within the caulking around the 3-compartment sink.**

**[CA] Remove old caulking around the 3-compartment sink and add fresh silicon.**

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

**Inspector Observations: 1. Damaged walls noted within the walk in.**

**2. Damaged walls noted next to the 3-compartment sink.**

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                 | Location                    | Measurement       | Comments                 |
|----------------------|-----------------------------|-------------------|--------------------------|
| Ranch                | Reach in                    | 41.00 Fahrenheit  |                          |
| Boiled eggs          | Prep table (salad bar)      | 49.00 Fahrenheit  | Adjust to 41°F below.    |
| Marinara sauce       | Prep table                  | 38.00 Fahrenheit  |                          |
| Warm water           | Hand wash/restroom          | 100.00 Fahrenheit |                          |
| Cut tomato           | Walk in                     | 40.00 Fahrenheit  |                          |
| Cut tomato           | Prep table #2               | 39.00 Fahrenheit  |                          |
| Hot water            | 3-Compartment               | 120.00 Fahrenheit |                          |
| Cooked pizza         | Cook line                   | 198.00 Fahrenheit | Final cook temperature.  |
| Sanitizer (Chlorine) | Dish washer                 | 50.00 PPM         |                          |
| Cheese               | Prep table (salad bar)      | 50.00 Fahrenheit  | Adjust to 41°F below. SA |
| Sausage              | Walk in                     | 40.00 Fahrenheit  |                          |
| Ham                  | Prep table                  | 38.00 Fahrenheit  |                          |
| Blue cheese          | Under counter refrigeration | 50.00 Fahrenheit  | Adjust to 41°F below. SA |
| Sanitizer (Chlorine) | Sanitizer bucket            | 100.00 PPM        |                          |

### Overall Comments:

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|                                                                          |                                              |                                  |
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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 **6/13/2025**. 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 |

Devyn F

Received By: Devyn Fuentes  
Manager  
Signed On: May 30, 2025