

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 09/26/2022
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIANIK LLC	Inspection Time 14:45 - 15:30
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By TYLER MONGELLI

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed multiple live cockroaches in the kitchen area including the floor/cove base behind the prep table where pizza is boxed up. In the kitchen area, at the prep sink, observed live cockroaches in the back wall behind the sink. Behind the 3 door prep unit, where the extension cord is placed, observed cockroach droppings and live cockroaches in the area. In the storage area where pre-folded boxes are stored, observed a large dead cockroach on the wall below the prep table. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Seal all cracks and crevices in the facility to prevent continued harborage. Remove all unused equipment and clutter to prevent harborage. Contact district inspector for follow-up inspection at 408-918-1955. Facility shall be free of activity during re-inspection or continue to stay closed. Any subsequent follow-up inspections after the first shall be charged at \$219.00 per hour.

Minor Violations

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: Observed a large fan blowing air out of the oven and an air conditioning unit installed by the oven venting into the hood. [CA] Ensure only approved equipment is installed in the facility. Discontinue use of unapproved equipment. Hood shall be able to adequately vent hot air from the oven.

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

Inspector Observations: In the kitchen area, observed cove base flooring is torn and peeling from the wall. [CA] Ensure flooring and cove base are smooth, durable, and easily cleanable. All cove base shall properly adhere to the wall and leave no cracks and crevices. Seal crevices to prevent harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Inspection conducted in conjunction with complaint investigation.

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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 **10/10/2022**. 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.

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.

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: TYLER MONGELLI
PIC

Signed On: September 26, 2022