

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 FA0202188 - ROUND TABLE PIZZA		Site Address 57 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 01/29/2026		Placard Color & Score GREEN 80		
Program PR0301055 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AMIRADIN LLC		Inspection Time 16:50 - 18:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By HANNAH PARSI				FSC AMIRHOSSEIN SADATNASERAB/ 09/25/2026

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						S
K07	Proper hot and cold holding temperatures			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					N
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		
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		X
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *At the warewash machine, observed a lack of all chemicals necessary to operate the machine including dish detergent, sanitizer, and rinse aid.*

[CA] *Ensure warewash machine is properly maintained and supplied with the necessary chemicals to properly operate. Provide chlorine sanitizer at the warewash machine and maintain at 50 PPM.*

[COS] *Operator replaced containers of necessary chemicals for the warewash machine. Remeasured chlorine sanitizer at 50 PPM.*

Minor Violations

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

Inspector Observations: *At the front counter, in the 3 door prep unit, measured chicken wings and chicken nuggets at 49F. Measured ambient air temperature of 3 door prep unit at 40F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved containers of chicken wings and chicken nuggets to the undercounter refrigeration to facilitate proper holding temperatures. Discussed with operator to keep top lid closed when not in use and/or provide container lids to retain holding temperature.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the warewash room, observed multiple fruit flies in the area.*

[CA] *Ensure facility is kept free of fruit flies to prevent possible contamination of food. Clean flooring, drains, and remove any standing water/food debris to prevent continued harborage.*

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 an unapproved plastic stand/shelving stored in the warewash room.*

[CA] *Ensure only approved equipment and shelving are used within the facility.*

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

Inspector Observations: *In the back storage area, by the back door, observed employee personal items including shoes and clothing stored amongst and placed on top of soda syrup boxes.*

[CA] *Ensure employee personal items are stored in locker storage that is kept separate from food and food related equipment used for food service.*

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

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Inspector Observations: *In the warewash room, observed accumulation of debris around the floors.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

In the dough prep room, observed what appears to be an unapproved type of flooring installed that is worn and degraded.

[CA] *Ensure facility floors in food prep areas are approved, smooth, durable, and easily cleanable. Install only an approved type of flooring for food preparation.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

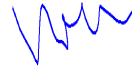
Item	Location	Measurement	Comments
parmesan cheese	counter-top refrigerator	41.00 Fahrenheit	
diced tomatoes	walk-in refrigerator	41.00 Fahrenheit	
pepperoni	3 door prep unit	40.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
marinara sauce	reach in refrigerator	41.00 Fahrenheit	
ranch dressing	counter-top refrigerator	41.00 Fahrenheit	
hard boiled eggs	salad bar	41.00 Fahrenheit	
marinara sauce	counter-top refrigerator	41.00 Fahrenheit	
pepperoni	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
shredded cheese	walk-in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	Remeasured at 50 PPM.
diced tomatoes	3 door prep unit	40.00 Fahrenheit	
ambient air temperature	3 door prep unit	40.00 Fahrenheit	
macaroni salad	salad bar	41.00 Fahrenheit	
tomato sauce	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken wings and chicken nuggets	3 door prep unit	49.00 Fahrenheit	

Overall Comments:

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 **2/12/2026**. 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



Received By: HANNAH PARSI
PIC
Signed On: January 29, 2026