

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 FA0281434 - ROUND TABLE PIZZA	Site Address 2550 BERRYESSA RD, SAN JOSE, CA 95312	Inspection Date 06/04/2026
Program PR0422571 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SABANIKI S. INC	Inspection Time 12:20 - 13:20
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By AMIR (O) & MEMO (M)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured container of shredded cheese holding at 52F at cold prep unit at self-service bar for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to another unit.

Minor: Measured the following PHFs holding between 47F - 49F at cold prep unit at self service bar for less than 4 hours: boiled eggs, potato salad and macaroni salad. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 74F at both men/women's restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to wash hands upon entering kitchen.

Follow-up By
06/08/2026

****Facility is hereby given 48 hour notice to provide warm water.****

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

Inspector Observations: Found fan guards in walk-in-cooler and racks in refrigeration units with accumulated dust and debris. [CA] Routinely clean.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucet at 1-compartment sink (middle section) when water is on. Observed cloth used to prevent leak.

2. Found leaking faucets at 3-compartment sink (both section) when water is on. [CA] Secure leak.

3. Found 1-compartment sink drain line directly in floor sink.

4. Found soda drain line directly in floor sink.

[CA] Provide a minimum of 1 inch air gap between drain line and floor sink.

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: Lacking mop rack device. [CA] Install mop rack.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	handsink (men/women RR)	74.00 Fahrenheit	
macaroni salad	cold prep (self-service)	49.00 Fahrenheit	
potato salad	cold prep (self-service)	47.00 Fahrenheit	
ambient	1 door upright freezer	2.20 Fahrenheit	
ambient	1 door cold top/reach in	41.00 Fahrenheit	
ambient	walk-in	37.00 Fahrenheit	
ambient	3 door reach in	41.00 Fahrenheit	
boiled eggs	cold prep (self-service)	47.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
shredded cheese	cold prep (self-service)	52.00 Fahrenheit	
ambient	2 door reach in freezer	7.10 Fahrenheit	
beverage	1 door upright	38.00 Fahrenheit	
warm water	handsink (front, prep, cook)	100.00 Fahrenheit	
ambient	3 door cold top/reach in	40.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Round Table Pizza

NEW OWNER: Amir RT Inc

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7/1/26 - 6/30/27.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 6/4/26.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **6/18/2026**. 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.

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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: Amir Samadi

Owner

Signed On: June 04, 2026