

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 08/12/2025		Placard Color & Score GREEN 86		
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIANIK LLC		Inspection Time 15:10 - 16:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RICARDO				FSC Kian Kashefi 01/17/2030

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		X			S
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						

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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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:

Fried chicken and cooked chicken wings measured 52F-54F in the left side of the countertop cold holding unit to the right of the pizza oven. Per the PIC, employees had placed the chicken in the unit 2.5 hours prior.

**NOTE: Facility does not use the prep unit located beneath the countertop unit. Employee states that they are two separate cold holding units.*

***NOTE: Equipment MUST be capable of maintaining food at or below 41F, regardless of how often the unit is opened or how warm the ambient air temperature outside is.*

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F to prevent the growth of harmful bacteria.

[COS] Employee moved the fried chicken and chicken wings into the walk-in cooler. Chicken remeasured 44F-49F. Continue to monitor using a probe thermometer to ensure that the chicken reaches 41F.

Minor violation:

1. Shredded cheese and tomato sauce measured 44F-46F in the right side of the countertop cold holding unit to the right of the pizza oven. Per the PIC, employees had placed the chicken in the unit 2.5 hours prior.

2. Cooked sausage, pepperoni, ham, and various assorted meat pizza toppings, and sliced tomatoes measured 44F-49F in the upper inserts AND lower portion of the prep unit located across from the pizza oven. Ambient of the unit (lower prep) measured 48F.

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F to prevent the growth of harmful bacteria.

[COS] Shredded cheese and tomato sauce relocated to the walk-in.

PIC realized that he had accidentally turned off the prep refrigeration unit, and turned it back on. Ambient measured 39F after adjustment. Continue to monitor PHF to ensure that they reach 41F or below.

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:

Cardboard and aluminum foil are being used to line a cart next to the pizza oven.

[CA] Discontinue the use of cardboard and/or aluminum foil to line surfaces, as they are not easily cleanable and thus prone to attracting pests/vermin.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Large amount of grease buildup on the hood screens above the pizza oven.

[CA] Clean and maintain to ensure adequate ventilation of heat/grease.

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

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Inspector Observations:

Prep sink discharges directly into the floor sink (i.e. drain).

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through a 1 inch or greater air gap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
pepperoni	walk-in cooler	41.00 Fahrenheit	
pizza dough	walk-in cooler for pizza dough	41.00 Fahrenheit	
hot water	3 compartment sink/prep sink	120.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
cooked sausage	prep unit (upper insert)	40.00 Fahrenheit	Measured after the unit was turned back on. See K07m
boiled eggs	prep unit (upper) in customer service area	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	See "Notes"
ambient	prep unit (lower)	39.00 Fahrenheit	Measured after the unit was turned back on. See K07m
ambient	hot holding unit for pizza	145.00 Fahrenheit	
warm water	hand sink/bathroom hand sink	100.00 Fahrenheit	

Overall Comments:

Notes:

1. Send pictures and an invoice from a refrigerator technician showcasing that the countertop cold holding unit is capable of maintaining PHF at or below 41F to maverick.chin@deh.sccgov.org

Inspector may return for a follow-up if this is not complied with in 3 business days.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

2. PIC states that when washing dishes, they do not use sanitizer (with the exception of cutting boards, which they DO sanitize). Facility washes, rinses, and dries in the 3 compartment sink. No active dish washing observed.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Inspector instructed PIC to utilize bleach (chlorine) as sanitizer for all dishes. Ensure that facility obtains test strips to accurately measure the chlorine sanitizer concentration when warewashing, and for wiping cloth buckets.

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 **8/26/2025**. 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.

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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: ricardo martinez
manager

Signed On: August 12, 2025