

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 FA0301821 - ROUND TABLE PIZZA	Site Address 520 LAGUNITA DR, STANFORD, CA 94305	Inspection Date 09/11/2026
Program PR0443520 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name URBAN EATS INC	Inspection Time 10:35 - 12:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By CARLOS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: Handwashing sink leading into the facility measured 80F. Right knee pedal of sink was not functioning. At the warewash sink, water temperature measured 117F.

[CA] Hot water shall be provided throughout the facility of at least 120F and above. Handwashing sinks shall provide an adequate, potable supply of warm water at 100-108F.

[COS] PIC increased water temperature of the handwashing sink to 100F and fixed the right knee pedal.

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: Empty grab and go display by the cashier measured 50F.

[CA] All food equipment shall be fully operative and in good repair. Cold holding units are required to have a minimum temperature of at least 41F and below.

Unapproved Vulcan flat grill and Vulcan induction 6 burner range noted below hood is small kitchen.

[CA] Submit plans to this department for approval of equipment. Submit application, plans and fee to dehweb@deh.sccgov.org by 9/18/2026.

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

Inspector Observations: In the back corner of the facility by the flat top grill, observed perforated metal plate with surrounding gaps of 1 inch.

[CA] All floor surfaces shall be made of nonabsorbent material that is easily cleanable. Seal gaps to prevent the accumulation of food debris.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	3 door prep unit	40.00 Fahrenheit	
ambient	2 door upright freezer	25.00 Fahrenheit	
hot water	3 comp sink	117.00 Fahrenheit	
water	hand sink	80.00 Fahrenheit	rechecked at 100F
ambient	2 door upright unit- traulsen	40.00 Fahrenheit	
hot water	food prep sink	135.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SAJJ MEDITERRANEAN

OFFICIAL INSPECTION REPORT

Facility FA0301821 - ROUND TABLE PIZZA	Site Address 520 LAGUNITA DR, STANFORD, CA 94305	Inspection Date 09/11/2026
Program PR0443520 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name URBAN EATS INC	Inspection Time 10:35 - 12:15

NEW OWNER: CARLOS SEGURA

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,349.00 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: 10/1/2026- 9/30/2027 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 9/11/2026*

**Permit condition: Submit plans for the Vulcan flat grill/oven and the Vulcan Induction 6 burner range to this Department by 9/18/2026. Facility approved to use alternate previously approved cooking equipment in shared main kitchen until Vulcan cooking equipment has been approved and finalized by this Department.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Joint inspection with Aleli Crutchfield and Natalie Hak.

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 **9/25/2026**. 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: Carlos Segura
Dir Operations
Signed On: September 11, 2026