

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 FA0211891 - ROUND TABLE PIZZA #1342		Site Address 2615 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 04/20/2026	
Program PR0300018 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SGM RESTAURANTS INC		Inspection Time 14:45 - 16:15
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By ERIKA HOWARD	
FSC Not Available					

Placard Color & Score
YELLOW
66

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				
K07 Proper hot and cold holding temperatures		X		X			
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		X			S
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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: 1) In the preparation unit, measured mozzarella cheese and wings from 57-61F. Per PIC, foods were recently moved to the preparation unit. (Measured ambient temperature of this unit at 57F.) [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All foods in the preparation unit were relocated to the neighboring, functional preparation unit to facilitate rapid cooling.

Follow-up By
04/27/2026

2) At the salad bar, measured macaroni and potato salad at 52F. Per PIC, foods were moved to the salad bar approximately 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC discarded and changed out all the items at the salad bar during inspection. Completed TPHC documentation for items at the salad bar during inspection.

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: Measured the chlorine sanitizer concentration in the mechanical dishwasher at 0 ppm during active warewashing. Measured the quaternary ammonia sanitizer concentration at the dispenser at the 3-compartment sink at 0 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of at least 50 ppm, or as per manufacturer's specifications. 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. [COS] PIC manually filled the 3-compartment sink with the chlorine dishwasher solution. Dishes were rewashed, rinsed, and sanitized during inspection.

Follow-up By
04/27/2026

NOTE: Observed the storage of scented bleach on-site. Discontinue the use of scented or unapproved products on food-contact surfaces.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1) Food Safety Manager Certificate is unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2) Food handler cards for actively working employees are unavailable for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed utensils stored inside the handwash sink nearby the mechanical dishwasher. [CA] Handwash stations shall be unobstructed and fully accessible at all times.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the walk-in cooler, observed bags of onions stored directly on the floor. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.

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

Inspector Observations: Observed accumulation of dust in the ventilation hood above the cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Facility lacks sanitizer test strips for quaternary ammonia sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: 1) Measured the ambient temperature of the preparation unit at 56F. Per PIC, the unit has been broken for a few days and facility has submitted ticket for repairs. [CA] Refrigeration units shall keep foods at 41F or below. Discontinue storage of Potentially Hazardous foods until the unit is repaired.

2) Observed the use of domestic freezer to store foods in the kitchen. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed pressurized cylinder tanks are free standing and not securely stored. [CA] Pressurized cylinder tanks shall be securely fastened to a rigid structure.

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: 1) Observed multiple gaps in the ceiling above the mechanical dishwasher, and in the wall of the walk-in cooler due to missing paneling. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

2) Observed unused, broken ice machine stored inside the kitchen area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
wings	1-door upright freezer	10.00 Fahrenheit	
macaroni salad	salad bar	51.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
pepperoni	4-door preparation unit	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	Manually adjusted to 100 ppm.
mozzarella cheese, wings	2-door preparation unit	57.00 Fahrenheit	57-61F
water	handwash sink	100.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
pepperoni	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Completed TPHC documentation for salad bar items during inspection.

NOTE: Observed a strong, foul odor at the warewashing area. Ensure the grease trap is routinely serviced.

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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 **5/4/2026**. 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: Erika Howard
Manager

Signed On: April 20, 2026