

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 06/09/2022		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 64 </div>		
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIANIK LLC		Inspection Time 11:15 - 14:20			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By WENDY				FSC Kevin Kashefi 11/16/2024

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	X			S
K07	Proper hot and cold holding temperatures			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			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	X	
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	X	
K40	Wiping cloths: properly used, stored	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee not wash hands after moving the phone from prep table to register and before putting on gloves. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.*

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

Inspector Observations: *Lack of paper towel in the paper towel dispenser. Per PIC, batteries for dispenser are not working. [CA] Single use paper towel shall be provided in the dispenser at all times. Fully stocked hand wash sink located nearby in the kitchen. [SA] PIC provided paper towel and placed it above the dispenser.*

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

Inspector Observations: *Measured ranch to go cups measure between 45-48F. [CA] PHFs shall be maintained at 41F or below. [COS] Operator moved the ranch cups to walk in cooler.*

K14 - 3 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: *Observed sanitizer dispenser at three compartment sink not operating. [CA] At manual warewashing, sanitizer solution of 100 ppm chlorine or 200 ppm quaternary ammonium shall be available to accomplish the process of warewashing with wash, rinse, sanitize and air drying. [COS] PIC, fixed the hose to sanitizer dispenser and concentration of quaternary ammonium measured at 200 ppm.*

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

Inspector Observations: ** Repeat violation Measured water at the restroom sink at 85F. [CA] Hand washing facilities shall be equipped to provided a minimum of 100F but not greater than 108F.*

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

Inspector Observations: *Observed dry vermin droppings on shelves and flooring of pizza box storage room.[CA] Clean and sanitize area for old droppings.*

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

Inspector Observations: *Lack of test strips for quaternary ammonia sanitizer in the facility. [CA] Testing equipment to measure the concentration of sanitizer shall be available in the facility.*

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 pipes under fans for produce walk in cooler leaking water. [CA] Repair the pipes.*

***Repeat violation**

Inspector Observations: *Fan in walk in cooler for pizza dough is missing the cover.[CA] Replace the fan cover to prevent food contamination.*

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

Inspector Observations: *Repeat Violation

Observed inoperable bulb under the ventilation hood for pizza oven. [CA] Repair or replace the light bulb.

Observed portable air conditioner used with hose extending to the ventilation hood. Per PIC, air conditioner for facility is not operating properly. [CA] Repair the air conditioner for the facility.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of probe thermometer in the facility. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth was stored in the sanitizer solution measuring at 0 ppm. [CA] Wiping cloth shall be stored in approved concentration of 100 ppm chlorine or 200 ppm quaternary ammonium.

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: * Repeat violation

Observed waste pipe for food preparation sink extending in to the floor sink. [CA] Food preparation sink shall discharge waste by into a floor sink with a minimum 1" air gap or a gap of twice the diameter of pipe.

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: Observed facility door missing glass and covered with wood. [CA] Repair or replace the door. Air curtains shall be in operation over all open exterior doors to prevent flying pests.

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

Inspector Observations: Observed dust, dirt and food debris near pizza dough walk in cooler, pizza box storage room and behind pizza oven. [CA] Clean and maintain the facility.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Lack of health permit posted in the facility.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Water	Food preparation sink	120.00 Fahrenheit	
Pepperoni	Top insert two door reach in	40.00 Fahrenheit	
Chicken	Freezer	2.20 Fahrenheit	
Turkey	Three door reach in refrigerator	39.00 Fahrenheit	
Water	Restroom hand wash sink	85.00 Fahrenheit	
Cheese	Top insert two door reach in	41.00 Fahrenheit	
Chicken wings	Plate	169.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Water	Three compartment sink	122.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket	200.00 PPM	
Salami	Walk in cooler near three comp sink	41.00 Fahrenheit	
Chicken	Top insert two door reach in	40.00 Fahrenheit	
Tomatoes	Top insert three door reach in	41.00 Fahrenheit	
Tomatoes	Walk in cooler near three comp sink	41.00 Fahrenheit	
Ranch cups	Top insert three door reach in	48.00 Fahrenheit	

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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 **6/23/2022**. 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: Wendy

Signed On: June 09, 2022