

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 FA0205293 - ROUND TABLE PIZZA #184		Site Address 1015 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 03/05/2021
Program PR0302325 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name BAKER MANAGEMENT COMI	Inspection Time 14:50 - 15:55
Inspected By Obby Shehadeh	Inspection Type FOLLOW-UP INSPECTION	Consent By JIM	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/04/2021

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

This violation found not in compliance on 03/05/2021. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
pepperoni	cold-holding prep unit	40.00 Fahrenheit	
cheese	cold-holding prep unit	40.00 Fahrenheit	
tomato sauce	cold-holding prep unit	41.00 Fahrenheit	
sliced tomatoes	cold-holding prep unit	39.00 Fahrenheit	

Overall Comments:

Follow-up inspection Results:

-Violation K07 has been corrected. All PHFs in cold-holding unit measured 41 degrees F and below.

-Violation K23 has been corrected. Facility received pest control. No signs of cockroach infestation observed.

Facility is allowed to operate. Placard changed from red to green.

Report will be emailed.

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 **3/19/2021**. 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: Jim
Owner

Signed On: March 05, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.