

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 05/25/2021	
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIANIK LLC		Inspection Time 12:55 - 14:20
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By JEFF ELDER	FSC Kevin Kashefi 11/16/2024		

Placard Color & Score GREEN 77

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			N
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:

Multiple items in the walk-in cooler measured above 41 degrees F for more than 4 hours. Per PIC, some items were stored in the walk-in cooler since last night and some products were delivered today at around 10:30 AM. Per PIC, the cooling condenser was turn off last night accidentally. [CA] Maintain cold PHF at 41 degrees or below. Ensure the switch is labeled to not turn off. [COS/SA] PIC turned on the switch for the cooling condenser and the ambient air temperature was measured at 39 degrees. PIC labeled the switch. Potentially hazardous foods that were determined to be stored in the walk-in cooler since last night were voluntarily discarded.

Multiple items in the 3 door prep unit measured above 41 degrees F. Per PIC, the unit was turned off about an hour ago for cleaning. [CA] Maintain cold PHF at 41 degrees or below. [COS] PIC turned on the unit and the air temperature measured at 38 degrees F.

Minor Violations

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

Inspector Observations:

Food handlers card was not available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Observed employee eating while assembling a pizza. [CA] No employee shall eat or drink while prepping food.

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

Inspector Observations:

Handwash sink at the service area does not have hot or cold water. An operable handwash sink is located about 15 feet away without any doorways. [CA] Ensure handwash sink is operable at all times.

Water temperature at the handwash sink in the restroom measured at 88 degrees F. [CA] Provide a minimum of 100 degrees F for handwashing sinks.

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:

Fan guard observed missing in the walk-in cooler for pizza doughs. [CA] Provide a fan guard.

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

Inspector Observations:

Observed one of the light bulbs in the exhaust hood not working. [CA] Repair the light bulb.

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:

Observed drain pipe for the food prep sink extending below the rim of the floor sink. [CA] Provide an air gap of at least one inch or twice the diameter of the drain pipe between the rim of the floor sink and the end of the pipe.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ambient air	Main walk-in cooler	52.00 Fahrenheit	39 degrees F after switching on
Ham	Upper 3 door prep unit	41.00 Fahrenheit	
Hot water	Food prep sink	123.00 Fahrenheit	
Chicken	Upper 3 door prep unit	44.00 Fahrenheit	
Pepperoni	Lower3 door prep unit	47.00 Fahrenheit	
Ham	Lower 3 door prep unit	47.00 Fahrenheit	
Sausage	Lower 3 door prep unit	48.00 Fahrenheit	
Pepperoni	Main walk-in cooler	54.00 Fahrenheit	
Diced tomatoes	Upper 3 door prep unit	48.00 Fahrenheit	
Bacon	Lower 3 door prep unit	48.00 Fahrenheit	
Hot water	Handwash sink in kitchen	119.00 Fahrenheit	
Quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
Hot water	3 compartment sink	120.00 Fahrenheit	
Boneless chicken	Lower 3 door prep unit	48.00 Fahrenheit	
Chicken	Lower 3 door prep unit	47.00 Fahrenheit	
Shredded cheese	Upper 2 door prep unit	49.00 Fahrenheit	
Ambient air	Lower 3 door prep unit	38.00 Fahrenheit	
Hot water	Handwash sink in restroom	88.00 Fahrenheit	
Shredded cheese	Main walk-in cooler	52.00 Fahrenheit	
Chicken	Main walk-in cooler	53.00 Fahrenheit	
Diced tomatoes	Main walk-in cooler	57.00 Fahrenheit	Prepped at around 9:00 AM
Sausage	Upper 3 door prep unit	43.00 Fahrenheit	
Mini pepperoni	Main walk-in cooler	52.00 Fahrenheit	
Ham	Main walk-in cooler	52.00 Fahrenheit	

Overall Comments:

Discontinue using glass cleaner to sanitize the counters and tables for customers seating. Use an approved sanitizer.

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

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 **6/8/2021**. 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: Nelson Jimenez
Employee

Signed On: May 25, 2021

Comment: Signature not obtained due to COVID-19.