

**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 FA0205677 - ROUND TABLE PIZZA		Site Address 1159 REDMOND AV, SAN JOSE, CA 95120	Inspection Date 08/15/2025
Program PR0301953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DACANA LLC	Inspection Time 10:45 - 12:00
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By AMIR	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: The salad bar is not holding food 41 degrees maximum. Holding the beets at 44 degrees and the cheese at 43 degrees. These temperatures are with ice in the unit. This unit must hold food at no higher than 41 degrees F.**

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: There are broken and deteriorated areas of the shelves in the kitchen. [CA] Repair these broken/deteriorated areas.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
beverages	bar unit	38.00 Fahrenheit	
pepperoni	prep unit	39.00 Fahrenheit	
quat	dispenser	200.00 PPM	
cheese	salad bar	43.00 Fahrenheit	
warmer empty	warmer	160.00 Fahrenheit	
water	dish sink	140.00 Fahrenheit	
chlorine	dish machine	100.00 PPM	
cheese	walk in	39.00 Fahrenheit	
cheese	prep unit	37.00 Fahrenheit	

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** \_\_\_\_\_ Round Table\_Pizza \_\_\_\_\_  
**NEW OWNER:** \_\_\_\_\_ Amir Shobeiri \_\_\_\_\_

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

*The permit category for this facility is FP\_10\_\_\_. An invoice for the permit fee in the amount of \$\_1107.00\_\_ 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: \_9\_/1\_/25\_-8\_/31\_/26\_\_ 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.*

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**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 8\_\_/15\_\_/\_ 25**

**\*Permit condition: : A food prep sink is needed- submit plans before 12/1/25 and complete process by 07/31/2026**  
**Thanks**

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

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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 **8/29/2025**. 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



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**Received By:**

**Signed On:** August 15, 2025