

# 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 09/30/2022
Program PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIANIK LLC	Inspection Time 10:00 - 11:00
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By WENDY

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 09/30/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed dead cockroach inside the pizza prep unit. Observed half of the cockroach fallen on the food. [CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. [COS] Manager discarded all the food from prep unit into garbage bin.**

Cited On: 09/30/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: During time of inspection, observed multiple cockroaches of all life stages dead inside glue traps, found 2 dead inside one of the hand sink, found dead cockroaches inside front 3 door prep unit, found one dead inside food prep unit. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. All the food contact surfaces and equipments shall be free from dead cockroaches. [SA] Manager voluntarily decided to keep the facility closed until all the food contact surfaces (walls, floor, prep tables, prep units and all sinks) are cleaned and sanitized. Use quat sanitizer from 3 comp sink dispenser to sanitize all affected areas.**

**NO LIVE COCKROACH ACTIVITY NOTED TODAY. FACILITY IS OKAY TO RE-OPEN ONCE ALL THE CLEANING AND SANITIZATION FOR ALL EQUIPMENTS IS DONE.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**Second Follow-up inspection today to check cockroach activity.**

**The following violation is corrected today:**

**K23M - No live Cockroach activity**

**- During time of inspection, observed multiple cockroaches of all life stages dead inside glue traps, found 2 dead inside one of the hand sink, found dead cockroaches inside front 3 door prep unit, found one dead inside food prep unit.**

**New Violations noted today: K23M for dead cockroaches in facility and k13M for food contamination from dead cockroaches.**

**NO LIVE COCKROACH ACTIVITY NOTED TODAY. FACILITY IS OKAY TO RE-OPEN ONCE ALL THE CLEANING AND SANITIZATION FOR ALL EQUIPMENTS IS DONE. OBSERVED EMPLOYEES STARTED CLEANING AND SANITIZING OF THE UNITS.**

**Owner voluntarily decided to keep the facility closed today for more clean up. Make sure that there are no live cockroach and all areas (walls, floor, prep tables, prep units and all sinks) are cleaned and sanitized before reopening the facility for food prep.**

**## Today's follow-up inspection will be charged \$219.00 per hour. Invoice will be billed to owner's mailing address.**

**One more follow up inspection (billable \$ 219/hr) will be conducted next week and is required to check the continued compliance and to check cleaning of all equipments. Any live activity of cockroaches and any contamination of food and food contact surfaces during re-inspection will result in enforcement action.**

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<b>Program</b> PR0304451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> KIANIK LLC	<b>Inspection Time</b> 10:00 - 11:00

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 **10/14/2022**. 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



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**Received By:** WENDY  
MANAGER

**Signed On:** September 30, 2022