

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 FA0230083 - ROUND TABLE PIZZA #215		Site Address 5180 STEVENS CREEK BL 10, SAN JOSE, CA 95125		Inspection Date 11/13/2024		Placard Color & Score GREEN 86		
Program PR0330092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name J.K. TRADE INC		Inspection Time 15:45 - 16:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By DIANA ROBLWA				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
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			
K07	Proper hot and cold holding temperatures		X		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						
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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: *Potentially hazardous foods items in the salad bar was measured at improper cold holding temperatures. Boiled egg, mac salad, and cut melons were measured at 48-49F. Per employee the salad bar was refilled at 11 am. [CA] Potentially hazardous foods at a salad bar may be maintained above 41F but not above 45F for a period that does not exceed 12 hours within any 24-hour period. Any unused portion shall be discarded at the end of the serving period.*

[COS] *Employee discarded the items into the trash.*

Minor Violations

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

Inspector Observations: *A Food Safety Certificate for managers is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.*

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

Inspector Observations: *Lack of single-use paper towels for handwash sink located at the front prep area. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands as required.*

[COS] *Employee refilled the paper towel dispenser.*

A roll of paper towels was available on keg dispenser next to handwash sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Reach-in cooler	40.00 Fahrenheit	
Mac salad	Salad bar	48.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken wings	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Chicken	Food prep unit insert	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Salad bar	43.00 Fahrenheit	
Sausage	Food prep unit insert	40.00 Fahrenheit	
Chicken	Reach-in cooler	39.00 Fahrenheit	
Cut melons	Salad bar	48.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Potato salad	Salad bar	42.00 Fahrenheit	
Ham	Food prep unit insert	41.00 Fahrenheit	
Boiled egg	Walk-in cooler	38.00 Fahrenheit	
Ham	Reach-in cooler	40.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Boiled egg	Salad bar	49.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	

Overall Comments:

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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 **11/27/2024**. 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: diana roblwa
PIC
Signed On: November 13, 2024