

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 FA0211891 - ROUND TABLE PIZZA #1342 | | Site Address 2615 THE ALAMEDA, SANTA CLARA, CA 95050 | Inspection Date 04/22/2026 |
| Program PR0300018 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | Owner Name SGM RESTAURANTS INC | Inspection Time 10:45 - 11:15 |
| Inspected By KATHY VO | Inspection Type FOLLOW-UP INSPECTION | Consent By ERIKA | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 04/20/2026

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

Compliance of this violation has been verified on: 04/22/2026

Cited On: 04/20/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 04/22/2026

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------------------|-------------------------|------------------|----------|
| macaroni salad | salad bar | 40.00 Fahrenheit | |
| cheese | 2-door preparation unit | 41.00 Fahrenheit | |
| sanitizer (chlorine) | mechanical dishwasher | 50.00 PPM | |
| pepperoni | 4-door preparation unit | 41.00 Fahrenheit | |
| sanitizer (quaternary ammonia) | 3-compartment sink | 400.00 PPM | |

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 4/20/2026).

The following major violations have been corrected:

- K07: Improper holding temperatures. PIC stated that the technician repaired the preparation unit and the salad bar cooler. Measured all foods at proper holding temperatures during inspection. See measured observations.

--- NOTE: The salad bar items will now be kept on temperature control rather time control.

- K14: Food contact surfaces unclean and unsanitized. PIC stated that the technician repaired the sanitizer dispenser and the mechanical dishwasher. Measured the sanitizer concentration at appropriate concentrations. See measured observations.

--- Facility has also obtained sanitizer test strips for both chlorine and quaternary ammonia.

Confirmed that all employees at facility now have food handler cards available for review.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **5/6/2026**. 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.

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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: Erika Howard
Manager

Signed On: April 22, 2026