



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> ROUND TABLE PIZZA	<b>BUSINESS PHONE:</b> (818) 290-8100Ext. 550	<b>RECORD ID#:</b> PR0009530	<b>DATE:</b> October 31, 2016
<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE #112 113	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEHZAD COHAN	<b>CERTIFIED FOOD MANAGER:</b> MATEO AUSTIN	<b>EXP DATE:</b> 5/14/2018	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

NOTE: This report must be made available to the public on request



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<b>FACILITY NAME:</b> ROUND TABLE PIZZA	<b>BUSINESS PHONE:</b> (818) 290-8100Ext. 550	<b>RECORD ID#:</b> PR0009530	<b>DATE:</b> October 25, 2016
<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE #112 113	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEHZAD COHAN	<b>CERTIFIED FOOD MANAGER:</b> MATEO AUSTIN	<b>EXP DATE:</b> 5/14/2018	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a small water leak from pipe of 3-compartment sink. Repair/replace pipe to prevent water from leaking.

General Comments:

Hand wash stations and restroom has hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Potato salad and macaroni salad in the salad bar were noted at or below 41F.

Pizzas in hot holding unit were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

QAC sanitizer bucket was noted at 200 ppm.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

Received By: \_\_\_\_\_

Susan Lee-Yang - REHS

Agency Representative

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**FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION**

<b>FACILITY NAME:</b> ROUND TABLE PIZZA	<b>BUSINESS PHONE:</b> (818) 290-8100Ext. 550	<b>RECORD ID#:</b> CO0008611	<b>DATE:</b> July 07, 2016
<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE #112 113	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> BEHZAD COHAN	<b>CERTIFIED FOOD HANDLER:</b> MATEO AUSTIN	<b>EXP DATE:</b> 5/14/2018	<b>INSPECTOR:</b> Veronica Ochoa -REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Inspection Findings and General Comments:**

Today's compliant investigation took place due to a group of people becoming ill with diarrhea after consuming pepperoni and mushroom pizza as well as a vegetarian pizza for lunch on Tuesday July 5, 2016. One person became ill a few hours after consuming the pizza and three others became ill with diarrhea approximately 24 hours after consumption of the above mentioned food items. Two people who become ill, also had symptoms of chills but no fever. In total, 7 people were within this group; however, one ate a salad and wings while two others ate the mentioned pizzas and did not fall ill.

Today's investigation revealed the following:

All food products from the facility are delivered from Saladino's and shipments are received every two days. Bell pepper, onions (red, white, and green), tomatoes, cucumbers, and zucchini are delivered whole and are diced by employees at the facility when ready for use. Mushrooms are brought from Saladino's pre-sliced and are simply placed in containers by the facility's personnel to be used on pizza's and/or salads.

The facility's vegetarian pizza contains bell peppers, white, red, and green onion, zucchini, mushrooms, and tomatoes. During this investigation it was mentioned that when an employee was making pizzas on Tuesday afternoon, a batch of mushrooms were observed to be slimy. The general manager was called and he instructed his employees to discard the mushrooms. Today during the inspection, the general manager mentioned that perhaps a few pizzas were cooked and served that contained the slimy batch of mushrooms. According to the manager, no employees have reported being ill and no complaints have been received.

Based on the information gathered from this investigation, this Department cannot confirm or deny that individuals who consumed the pepperoni pizza with mushrooms or vegetarian pizza became ill from eating at this facility. This Department has not received any further complaints alleging foodborne illness like symptoms. However, it is crucial the facility's personnel be more vigilant on ensuring proper thawing, temperature control, and fresh food products are only served.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The lower portion of the cold holding unit where pizzas are prepared had an ambient temperature that measured between 45-46F. Cheese that had been in the unit overnight measured between 43-44F. Please adjust this unit accordingly so that food items measure at or below 41F.

The ambient of temperature of the facility's walk-in measured at 45F; however, sliced ham measured at 41F. Please make sure to keep doors to the walk-in closed to maintain the unit at 41F or below.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

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**Description/Corrective Action:** Frozen sausage and wings were observed being thawed at ambient temperature on the drainboard of the facility's preparation sink. The general manager was made aware that thawing can only occur by placing food items in a refrigeration unit, underneath cool running water, in a microwave, or through the cooking process. All the frozen items were quickly moved to the facility's walk-in during the inspection.

Reinspection Required: Yes:  No:  Reinspection Date (on or after): N/A

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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