



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code		
ROUND TABLE PIZZA		155 W HANFORD-ARMONA RD STE H		LEMOORE, CA		9324		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
PAUL GILL			5594235448		65377		Pass	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
REHS INSPECTOR		7/3/2025	Routine Inspection			PR0011288		8/1/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	

The towel sanitizer bucket did not have enough Quaternary Ammonia. Please make sure QT levels are a minimum of 200 ppm.

Overall Inspection Comment:

Inspection on this date with Dominic Munoz. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and warm water. Water at the three compartment sink reached the temperature above 120°F. Water at the dishwasher reached a temperature of 140°F and the chlorine level was 50 ppm. All refrigerators maintained a temperature of 41°F or less. Food in the refrigerators was covered. Food in hot holding areas was maintained at 135°F (pizza, twists) or above. Food was stored 6 inches above the ground. The food prep area and floors, were clean. The restaurant is receiving pest control service monthly. The food handler certificate expires November 25, 2029.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **7/3/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**



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Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PAUL GILL		5594235448		49059		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		11/1/2024	Routine Inspection		PR0011288		8/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

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Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	The CO2 cylinders were not secured to the wall. One of the wall anchors to the chain has come out of the wall and needs to be repaired so the chain can secure the CO2 cylinders properly. The top of the dishwasher and the shelf next to it had excess dust build up and needs to be cleaned.	



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Overall Inspection Comment:

Inspection on this date with Dominic Munoz. All refrigerators maintained a temperature of 41°F or below. The three compartment sink and dishwasher reached a temperature of 120°F. Quaternary ammonia was at 50 ppm. All hand wash sinks in the kitchen and bathroom were stocked with hot water, paper towels, and soap. Food was stored 6 inches above the ground. Hot food storage areas were maintained above 135°F. The food manager safety certificate is current.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:



Inspected By:



Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **11/1/2024**

Email: **ehs@co.kings.ca.us**
Phone: **559-584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____