



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> September 30, 2022
<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> ISRAEL PEREZ	<b>EXP DATE:</b> 7/6/2027	<b>INSPECTOR:</b> Evelyn Elizalde

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed obstructed hand wash station across from pizza dough prep area. Please ensure all hand wash stations are accessible at all times. Violation corrected on site.

General Comments:

The following was observed during today's routine inspection:

- All refrigeration units were at or below 41 F.
- All hand wash stations had hot water, paper towels and soap.
- Three compartment sink had hot water at 120 F.
- CO2 tanks were chained and secured.
- Facility has an active food managers certificate for the facility.

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:

Evelyn Elizalde

Agency Representative

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





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**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> September 16, 2020
<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> ISRAEL PEREZ	<b>EXP DATE:</b> 11/17/2021	<b>INSPECTOR:</b> Paven Batth

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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** 1) The sanitizer concentration in the red sanitation wiping cloth bucket, located near the hand wash station by the front register was measured at 0 ppm. Store an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) in the red sanitation wiping cloth bucket to ensure proper cleaning is taking place at this facility.

2) Remove the old food residue and debris from the following locations:

- Floors underneath the pizza prep station.
- Exterior of the pizza oven near the pizza prep station.

Ensure such areas/ equipment are cleaned to a sanitary condition.

**General Comments:**

Temperature Control: All cold holding units were measured below 41F. Cold foods (e.g., salami was measured at 31F) were noted below 41F.

Restrooms and Hand Wash Stations: Maintained stocked (e.g., soap and paper towels) and hot water was accessible.

Other Comment: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

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

*Paven Batth*

Agency Representative \_\_\_\_\_

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