FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROUND TABLE PIZZA</td>
<td>(818) 290-8100 Ext. 550</td>
<td>PR0009530</td>
<td>September 30, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>208 N 12TH AVE #112 113</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEHZAD COHAN</td>
<td>ISRAEL PEREZ</td>
<td>7/6/2027</td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

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: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

X ☐ Potential Food Safety All Star:

Signed: Evelyn Elizalde

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

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<td>(818) 290-8100 Ext. 550</td>
<td>PR0009530</td>
<td>September 28, 2021</td>
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<tr>
<td>BEHZAD COHAN</td>
<td>ISRAEL PEREZ</td>
<td>11/17/2021</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
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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:

All hand washing stations had hot running water, soap and paper towel.

The dish washer dispensed a concentration of 100 ppm of Chlorine for sanitizing.

The dish area is in need of deep cleaning, esp the walls behind and around the dish washing stations.

The cold salad bar should always hold a temperature of 41F or lower.

The walk-in and the pizza prep cold holding units were observed at 38F.

Over all the facility was in good operating condition.

Thank you

**RESULTS OF EVALUATION:**

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<th>PASS</th>
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<th>FAIL</th>
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Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Yatee Patel - REHS

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ROUND TABLE PIZZA
BUSINESS PHONE: (818) 290-8100Ext. 550
RECORD ID#: PR0009530
DATE: September 16, 2020

FACILITY SITE ADDRESS: 208 N 12TH AVE #112 113
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BEHZAD COHAN
CERTIFIED FOOD MANAGER: ISRAEL PEREZ
EXP DATE: 11/17/2021
INSPECTOR: 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

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.

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: [Signature]
Agency Representative

Paven Batth

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