

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 FA0250354 - PIZZA CALIFORNIA		Site Address 1708 OAKLAND RD 500, SAN JOSE, CA 95131		Inspection Date 06/02/2025		Placard Color & Score GREEN 78		
Program PR0360700 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA CLASSIC FOOD		Inspection Time 13:40 - 15:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LUZ				FSC AMBIKA HALLEN 7/21/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated							
K14	Food contact surfaces clean, sanitized			X				S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the kitchen's only handsink was completely obstructed by a mop bucket/equipment. Employee stated the soap could be obtained from the dispenser at the handsink, and then hands could be washed at the restroom or in the prep sink nearby.*

[CA] *Do not obstruct the handsink; handsinks must be made available to make handwashing not only possible, but likely.*

Handwashing shall only be done at the handsink, and not at the prep sink. The restroom handsink is NOT a suitable alternative for the kitchen handsink.

[COS] *The bucket/equipment were moved away.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *1) Observed employee was handling the register, then went to the salad prep area, touched a garbage bin, got out a bowl and tried to put on gloves to begin prepping a salad.*

[CA] *Wash hands between switching tasks and after hands have been contaminated. Gloves are not a substitute for handwashing.*

[COS] *Inspector asked employee to wash her hands.*

2) Observed employee washed her hands in the center compartment of the 3-compartment sink.

[CA] *Wash hands at the handwash sink.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the pizza prep unit: measured internal temperature of cooked chicken to be 48-49F. PIC stated the chicken is placed into the inserts starting at 11am (opening time) and is rotated/refilled.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

K14 - 3 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

Inspector Observations: *Observed pink mold-like substance on the white baffle inside the ice machine.*

[CA] *Keep ice machine clean.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured water at the kitchen handsink to be 78F. PIC stated the warm water was not working.*

[CA] *Provide warm water (100F) at the handsink.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *In the condiment/utensil self-service area: observed utensils were stored upright with the mouth part facing up.*

[CA] *Store utensils with the mouth parts facing down to prevent cross-contamination.*

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Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
QUATERNARY AMMONIA	SANITIZING BUCKET	200.00 PPM	
PINEAPPLE	PREP INSERTS	41.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
HAM, EGGS	PREP INSERTS	41.00 Fahrenheit	
HAM	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
COOKED CHICKEN	LARGE PREP UNIT INSERT	48.00 Fahrenheit	
CHICKEN WINGS	REACH-DOWN SECTION OF PREP UNIT	41.00 Fahrenheit	
CHICKEN	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WATER	HANDSINK, KITCHEN	78.00 Fahrenheit	

Overall Comments:

Email remaining food handler card to mindy.nguyen@deh.sccgov.org . Ensure all employee food handler cards are stored together at the facility for review.

*****Observed facility only has one kitchen handsink in the rear warewashing area; no handsinks are located in the food prep areas. Repeat handwash sink/handwashing violations were observed on the 10/26/23 and 5/07/24 routine inspections in addition to today. If any further handwashing/handsink violations are observed in the future, enforcement action may be taken, including office hearings, fees, and/or the requirement to install another handsink in the food prep areas.*****

Due to technical difficulties, report will be emailed to the facility.

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 **6/16/2025**. 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.

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: Luz Cuevas
Morning Manager
Signed On: June 02, 2025