

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 FA0210330 - CICERO'S PIZZA		Site Address 6138 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 06/16/2026		Placard Color & Score GREEN 88		
Program PR0305041 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NEW CICEROS INC		Inspection Time 12:40 - 13:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KRISTI				FSC Troy Acoba 7/3/29

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						
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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	X						
K14	Food contact surfaces clean, sanitized	X						
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		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		
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		X
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		X
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Three live adult cockroaches observed on glue traps located under the warewashing sink. Cockroach appears to be of oriental species. [CA] A food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas. [COS] Employee removed glue traps with the roaches from the facility and into the trash.*

Did not observed any signs of cockroaches elsewhere in the facility. Facility receives regular pest control service and the most recent service report dated, 5/26/26, was reviewed and no vermin activity was noted.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Faucet for the food preparation sink was removed and not available. Per PIC, the food preparation sink is not in use due to plumbing issues, and all food preparation is currently conducted at the two compartment sink that is cleaned and sanitized before use. [CA] Repair plumbing issue related to the food preparation sink and re-install faucet. A food facility conducted food preparation is required to have a designated and functional sink for food preparation.*

Discussed with PIC, to use a secondary container for food preparation when using the two compartment sink.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Floor is in disrepair throughout the kitchen area. [CA] Repair floor within the kitchen and maintain smooth, durable, nonabsorbent, and easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw sausage	Walk-in cooler	38.00 Fahrenheit	
Cheese	Food prep unit insert near office	41.00 Fahrenheit	
Cheese pizza	Removed from oven	199.00 Fahrenheit	
Marinara sauce	Walk-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pepperoni	Walk-in cooler	39.00 Fahrenheit	
Cut tomatoes	Food prep unit insert near oven	40.00 Fahrenheit	
Cheese	Food prep unit near office	41.00 Fahrenheit	
Salami	Food prep unit insert near oven	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Cut tomatoes	Food prep unit near oven	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	37.00 Fahrenheit	
Marinara sauce	Food prep unit insert near office	40.00 Fahrenheit	
Pepperoni	Food prep unit insert near oven	41.00 Fahrenheit	

Overall Comments:

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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 **6/30/2026**. 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: Kristi
Manager
Signed On: June 16, 2026