

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 FA0201501 - SPOT-A-PIZZA PLACE		Site Address 133 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/13/2026		Placard Color & Score GREEN 86		
Program PR0302716 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AHANA ENTERPRISES INC		Inspection Time 13:10 - 14:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By RUBY				FSC Navroop Sandhu 12/21/29

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						
K06	Adequate handwash facilities supplied, accessible			X				
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	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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed paper towels for the handwashing station stored on the adjacent table outside of a sanitary dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed approximately 5 old rodent droppings in the back restroom/closet. Rodent activity was not observed in other areas at this time.

Follow-up By
05/20/2026

Pest control services are conducted by Advanced IPM on a monthly basis with the most recent service completed on 5/7/26. Report indicates areas in upstairs space between above the restaurant and roof were treated with no other evidence cited.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Testing strips for chlorine sanitizer were unavailable for use at the time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Observed the gaskets at the three door reach in cooler across from the pizza oven to be torn.

2. Observed a large amount of water/condensation at the bottom of the three door cooler across from the pizza oven

3. Observed the compressor in the walk in cooler to be leaking

[CA] Maintain equipment in good repair.

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:

Observed the gooseneck faucet at the three compartment sink to have a slow flow. The food worker demonstrated that they use the sprayer to fill up the sanitizer compartment.

Follow-up By
05/20/2026

[CA] Repair plumbing fixture and maintain in clean and good repair.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed the toilet area adjacent to the chemical closet with a large amount of insulated pizza bags, boxes, and other equipment.

Follow-up By 05/20/2026

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Maintain the premises in order to prevent the harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
WATER	JANITORIAL SINK	122.00 Fahrenheit	
CHORIZO	3 DOOR REACH IN COOLER	41.00 Fahrenheit	
COOKED CHICKEN	3 DOOR REACH IN COOLER	41.00 Fahrenheit	
MOZZERELA	COLD TOP COOLER	41.00 Fahrenheit	
GOAT CHEESE	COLD TOP COOLER	41.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WATER	RESTROOM HAND WASHING SINK	108.00 Fahrenheit	
CHICKEN WING	3 DOOR REACH IN COOLER	41.00 Fahrenheit	
CANADIAN BACON	WALK IN COOLER	41.00 Fahrenheit	
PEPPERONI	WALK IN COOLER	40.00 Fahrenheit	
SLICED CHEESE	WALK IN COOLER	41.00 Fahrenheit	
PIZZA SAUCE	COLD TOP COOLER	41.00 Fahrenheit	

Overall Comments:

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 **5/27/2026**. 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:	RUBY SANDHU PIC
Signed On:	May 13, 2026