

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 FA0283462 - PIZZA MY HEART		Site Address 2023 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 08/11/2025		Placard Color & Score GREEN 92		
Program PR0425194 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIZZA MY HEART INC		Inspection Time 13:10 - 14:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DARBY (M)				FSC Darby Blankenship 8/30/28

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
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				

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		
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

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

Inspector Observations: Measured the following PHFs holding between 44F - 47F in 3 door cold top for less than 4 hours: pepperoni, shredded cheese and sliced tomatoes. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found several flies in the back prep area and front prep station. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: Found mop stick stored directly in mop sink. Observed mop rack available. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beverage	grab n go	39.00 Fahrenheit	
sliced ham	3 door cold top	41.00 Fahrenheit	
diced chicken	walk-in	41.00 Fahrenheit	
pepperoni pizza	counter top	137.00 Fahrenheit	under time as a public health (TPHC). Timer used.
sauce	2 door reach in	39.00 Fahrenheit	
sausage & vegetable pizza	counter top	131.00 Fahrenheit	under TPHC, timer used.
chicken wings	3 door reach in	41.00 Fahrenheit	
dough	2 door upright freezer	5.90 Fahrenheit	
pesto pizza	counter top	90.00 Fahrenheit	under TPHC, timer used
beverage	grab n go	41.00 Fahrenheit	
sliced tomato	3 door cold top	44.00 Fahrenheit	
quat	warewash	200.00 PPM	
sliced pepperoni	3 door cold top (right)	45.00 Fahrenheit	
shredded cheese	3 door cold top (left)	44.00 Fahrenheit	
sausage	3 door cold top	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced pepperoni	3 door cold top (left)	41.00 Fahrenheit	
shredded cheese	3 door cold top (right)	47.00 Fahrenheit	
warm water	handsink (front, back prep & 2RR)	100.00 Fahrenheit	

Overall Comments:

Note: Operator is using another system called too good to go app for pizza under time as a public health control (TPHC). Per operator, pizza's are placed on a timer for 2 hours at front service line then relocated to walk-in-cooler for the remainder of 2 hours to be sold. If operator plans to continue this procedure, there shall be a standard of operation (SOP) on how PHFs are removed from service line to walk-in-cooler with time mark/time log attached for identification. Per operator, time marks are indicated on pizza box to notify customer when pizza is no longer within 4 hours.

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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 **8/25/2025**. 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: Darby Blankenship
Manager
Signed On: August 11, 2025