

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 FA0260277 - PIZZA MY HEART		Site Address 850 EL PASEO DE SARATOGA, SAN JOSE, CA 9513		Inspection Date 08/07/2024	
Program PR0381480 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PIZZA MY HEART INC		Inspection Time 14:50 - 16:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By AJ	FSC Steven Newton JR 04/17/2026		

Placard Color & Score

GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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						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			

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the kitchen area, at the three door prep cooler, sliced tomatoes in the top section were measured at 50°F at around 3:00 pm. Per staff the tomatoes were put into the prep cooler at around 10:30 am. All other food items measured at 41°F or below. Ambient air was measured at 40°F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Staff discarded the sliced tomatoes. See VC&D report.

Minor Violations

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

Inspector Observations:

Small flies are present in the back of house area. No direct contamination of food or food contact surfaces observed at time of the inspection.

[CA] Maintain the facility free of animals and vermin.

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:

Employee personal effects (phone, keys, bags) are stored on racks among food and food related equipment.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sausage	Prep Cooler	38.00 Fahrenheit	
Ambient Air	Prep Cooler	40.00 Fahrenheit	
Sliced Tomatoes	Walk in Cooler	38.00 Fahrenheit	
Pizza	Display Counter	78.00 Fahrenheit	TPHC
Pesto	Prep Cooler	39.00 Fahrenheit	
Water	Hand Washing Sinks - All	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	50.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Dough	Upright Freezer	3.00 Fahrenheit	
Cookies	Upright Freezer	2.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Ambient Air	Walk in Cooler	39.00 Fahrenheit	

Overall Comments:

Note: Facility is in process of rolling out a program called "To Good To Go". This program has pizza pies that have gone past two hours out of temperature control continue to be for sale for an additional hour. This new program contradicts the previously submitted "HACCP" plan on file but is still within parameters of using Time alone as a Public Health Control. An updated "HACCP" plan or a completed Time as a Public Health Control Written Procedure may be required if implementation of the program rolls out. Time as a Public Health Control Written Procedure was provided at time of the inspection.

Report also emailed to facility per request.


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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 **8/21/2024**. 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: Steven Newton
General Manager

Signed On: August 07, 2024