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	Site Address	Inspection Date
FA0290530 - TASTY PIZZA	21000 STEVENS CREEK BL 200, CUPERTINO, CA 9	11/04/2026
Program	**Owner Name**	**Inspection Time**
PR0435679 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	TASTY INDIAN PIZZA CUPEF	11:50 - 12:50
Inspected By	**Inspection Type**	**Consent By** / **FSC**
SHANNON ROBINSON	ROUTINE INSPECTION	BLAINE / Suhkjit Sanhu 09/20/2027

Placard Color & Score
GREEN
92

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

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

Inspector Observations:
Observed a bowl of chicken mixed with spices placed on top of a prep insert in the left prep cooler of the kitchen. Chicken with spices measured to be 52F. At time of inspection it was uncertain of when the chicken with spices was placed in the prep unit.

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

[COS] PIC VC&D the chicken with spices. See VC&D report.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	FRONT AND REAR HANDSINK	100.00 Fahrenheit	
PEPPORONI	PREP TABLE KITCHEN LEFT	39.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK AND PREP SINK	120.00 Fahrenheit	
MARINARA SAUCE	PREP TABLE KITCHEN RIGHT	40.00 Fahrenheit	
TOMATO SLICES	PREP TABLE KITCHEN LEFT	41.00 Fahrenheit	
HAM SLICES	WALK IN COOLER	38.00 Fahrenheit	
COOKED SAUSAGE	PREP TABLE KITCHEN LEFT	41.00 Fahrenheit	
RANCH	PREP TABLE KITCHEN RIGHT	39.00 Fahrenheit	
CHICKEN WINGS	WALK IN COOLER	37.00 Fahrenheit	
SANITIZER	MECHANICAL DISHWASHER	50.00 PPM	CHLORINE
SHREDDED MOZZARELLA	PREP TABLE KITCHEN RIGHT	40.00 Fahrenheit	
COOKED CHICKEN	PREP TABLE KITCHEN LEFT	40.00 Fahrenheit	
SALAMI	PREP TABLE KITCHEN LEFT	40.00 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 **11/18/2026**.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.

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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: Blaine
Manager

Signed On: November 04, 2026