

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 FA0285445 - CALIFORNIA PIZZA KITCHEN		Site Address 3535 MONROE ST, SANTA CLARA, CA 95051		Inspection Date 07/28/2026		Placard Color & Score GREEN 90		
Program PR0427927 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CALIFORNIA PIZZA KITCHEN		Inspection Time 10:45 - 12:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By ELISEO				FSC Blanca Medina 07/22/2027

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						
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						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	X	
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employee lacks food handler certification for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed the cold water knob at the handwash station across from the main cook line is nonfunctional. Measured the hot water above 108F. Nearby handwash stations with functional water knobs are available for use. [CA] Water at handwash stations shall be supplied from 100-108F as measured from the faucet.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed cooking equipment (insert containers, etc.) stored directly outside of the facility. [CA] Equipment and utensils shall be stored in a sanitary condition inside the enclosed food facility.

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 employee personal belongings (cell phones and purses) stored directly on food preparation counters or on food storage shelves. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	preparation line inserts	41.00 Fahrenheit	
raw chicken	drawer refrigeration under grill	40.00 Fahrenheit	
chicken soup	warmer	154.00 Fahrenheit	
cheddar cheese	preparation line inserts	47.00 Fahrenheit	Recently stocked.
sanitizer (Sink and Surface)	3-compartment sink	2.70 PPM	
chicken	4-door upright cooler	41.00 Fahrenheit	
cooked zucchini	walk-in cooler	49.00 Fahrenheit	Cooling. Per PIC, cooked 3 hours prior.
ice cream	walk-in freezer	14.00 Fahrenheit	
cheese	drawer refrigeration	40.00 Fahrenheit	
water	preparation sinks	120.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
pizza dough	3-door upright cooler	41.00 Fahrenheit	
water	handwash sink (next to register)	77.00 Fahrenheit	
final rinse	high temperature dishwasher	163.00 Fahrenheit	
pepperoni	preparation inserts (pizza)	40.00 Fahrenheit	
pasta	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (across cook line)	125.00 Fahrenheit	
cut tomato	preparation line inserts	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Jasmine Lopez.

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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 **8/11/2026**. 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: Eliseo Solis
General Manager

Signed On: July 28, 2026