

# 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 FA0258966 - LA PIZZERIA		Site Address 373 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 12/11/2025	
Program PR0379351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SACCOMURO CORPORATIO		Inspection Time 11:25 - 13:15
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By EMANNUEL	FSC Rutilio Lopez Ruiz 06/17/2029	

Placard Color & Score
<b>RED</b>
<b>70</b>

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				N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
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	X	
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	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		
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	X	
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the walk in cooler, penne pasta stored within deep plastic bin and completely secured with a lid, measured between 45F - 46F. Per employees, penne pasta was cooked last night.*  
**[CA]:** *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).*

Follow-up By  
12/18/2025

**Approved cooling methods include;**

1. *Placing the food in shallow, heat-conductive pans.*
2. *Separating the food into smaller or thinner portions.*
3. *Using rapid cooling equipment (no plastic bins or containers).*
4. *Adding ice as an ingredient.*
5. *Using ice paddles.*
6. *Placing containers in an ice bath, stirring food frequently.*
7. *In accordance to an approved HACCP Plan*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *\*REPEAT VIOLATION\**

1. **Observed Vermin in the following areas:**  
*-2 live nymph German cockroaches on mechanical dish machine*  
*-multiple dead cockroaches of varying life states on floors underneath the 3 comp sink, dish machine, and standing mixer.*  
*-hatched ootheca (egg casing) observed near standing mixer.*  
*-unhatched ootheca (egg casing) observed near the ice machine*  
  
*-dried rodent droppings observed to the left of the 2 door under counter cooler and inside the white cabinet dry storage near restroom*

Follow-up By  
12/18/2025

*Per PIC, pest control service occurs once/month. No pest control report provided.*

2. **Photographs:** *Taken for documentation purposes.*
3. **Supervisor Notified:** *Monica H.*
4. **Notification:** *The person in charge during inspection, Emmanuel, has been informed that the facility must close immediately.*

**[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

**Requirements Before Reopening:**

1. *Email the signed and completed Reopening Checklist to the assigned inspector.*
2. *Submit a copy of the pest control report from a licensed provider.*

### Minor Violations

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

**Inspector Observations:** *\*REPEAT VIOLATION\**

*In the prep line cooler 1 (closest to standing mixer), multiple Potentially Hazardous Food (PHFs) measured between 48F - 49F. Ambient temperature of unit measured at 56F. Per PIC, all food items were relocated from the walk in cooler to the unit approximately less than 1 hour prior to measurement.*  
**[CA]:** *Potentially Hazardous Food shall be cold held at 41F or below at all times.*  
**[SA]:** *PHFs were relocated to functioning cooling units to cool down.*

Follow-up By  
12/18/2025

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K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: \*REPEAT VIOLATION\***

**1. Washed and wet utensils and containers stacked on top of each other at the ware-washing area.**  
**[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.**

**2. Accumulation of grime on the interior surface of ice machine. No direct contamination observed.**  
**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: \*REPEAT VIOLATION\***

**Multiple open bags of dry food at the 3 door dry storage cabinet.**  
**[CA]: All open bags of dry food shall immediately be transferred to food grade containers or stored in food grade containers and covered with a fitted lid.**

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: Prep line unit's (closest to the standing mixer) ambient temperature measured at approximately 56F.**  
**[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Repair/assess/adjust unit as needed.**

**Follow-up By**  
12/18/2025

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: Front entry door propped open throughout inspection.**  
**[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Hole larger than 1/4 of an inch diameter observed on ceiling near walk in cooler.**  
**[CA]: Seal all cracks, crevices, door, windows and any opening approximately 1/4 of an inch in diameter.**

**Follow-up By**  
12/18/2025

**Performance-Based Inspection Questions**

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper hot and cold holding temperatures.

**Measured Observations**

Item	Location	Measurement	Comments
mozzarella cheese	prep line cooler 3	39.00 Fahrenheit	
prosciutto	prep line cooler 2	38.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
ham	walk in cooler	41.00 Fahrenheit	
meat sauce	2 door under counter cooler	40.00 Fahrenheit	
spaghetti	walk in cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
spaghetti	2 door under counter cooler	40.00 Fahrenheit	
meat sauce	walk in cooler	40.00 Fahrenheit	
spaghetti	prep line cooler 3	41.00 Fahrenheit	
lasagna	prep line cooler 1	49.00 Fahrenheit	salami: 48F tomato sauce: 48F ham: 48F
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

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## Overall Comments:

*Facility is ordered closed due to evidence of a vermin infestation.*

*Facility is to immediately cease and desist all operations.*

*- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.*

*- Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.*

*Facility shall:*

*- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.*

*- Eradicate all live and dead vermin from the facility.*

*- Clean and sanitize the affected area(s) and equipment.*

*- Dispose of all food items that have been adulterated/contaminated.*

*- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.*

*- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)*

*- Eliminate food and water sources inside and outside the facility.*

*- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).*

*- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).*

*- Facility is to remain closed until vermin infestation is completely abated.*

*- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.*

*- Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.*

*- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

*- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.*

*\*\* Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.*

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/25/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



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**Received By:** Emmanuel Bignardi  
Manager

**Signed On:** December 11, 2025