

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 FA0283177 - LA PIZZERIA CUPERTINO		Site Address 10088 N WOLFE RD 120, CUPERTINO, CA 95014		Inspection Date 09/18/2025		Placard Color & Score GREEN 80		
Program PR0424799 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SACCOMURO CORPORATIO		Inspection Time 11:30 - 13:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JUAN				FSC Daniele Pallocca 7/20/28

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						
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		
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		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		X
K36	Equipment, utensils, linens: Proper storage and use		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Cut cherry tomatoes observed adulterated by flies. [CA] Food shall be protected from contamination and adulteration.*

[COS] *Employee discarded the cherry tomatoes that was in contact with the fly.*

Minor Violations

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

Inspector Observations: *Potentially hazardous foods on ice in the prep unit located across from the pizza oven is measured at improper cold holding temperatures of 45 - 49F. Only the bottom of the food containers are in contact with the ice. Cheese and raw shell eggs in the reach-in cooler located across from the pizza oven was measured at 46F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. When using ice bath, ensure that the side of the food containers are also in contact with ice.*

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

Inspector Observations: *Small flies observed by the bar, dishwasher, and back storage area. [CA] A food facility shall be kept free of flies and fly activity.*

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: *Observed knife where the tip of the blade is chipped. [CA] Remove and replace damaged utensils and/or equipment.*

[COS] *Employee discarded the knife.*

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: *1) Scalpers used for pizza dough are stored with the blade in crevice behind the food prep table and the wall. [CA] Food contact utensils/equipment shall be stored in a manner and location that is clean.*

2) Pressurized cylinders at the bar are not securely fastened to a rigid structure.[CA]Pressurized cylinders shall be securely fastened to a rigid surface.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometer is cooler located across from the pizza oven and in the walk-in cooler are not operational. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pepperoni	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Octopus	Food prep unit across from cook top	38.00 Fahrenheit	
Marinara sauce	On ice in prep unit across from pizza oven	46.00 Fahrenheit	
Salami	On ice in prep unit across from pizza oven	49.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Cheese	Reach-in cooler across from pizza oven	46.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cut tomatoes	On ice in prep unit across from pizza oven	47.00 Fahrenheit	
Mushrooms	On ice in prep unit across from pizza oven	45.00 Fahrenheit	
Ham	On ice in prep unit across from pizza oven	47.00 Fahrenheit	
Milk	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Salmon	Food prep unit insert across from cook top	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Calamari	Food prep unit across from cook top	36.00 Fahrenheit	
Sausage	Food prep unit insert across from cook top	41.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
sausage	On ice in prep unit across from pizza oven	46.00 Fahrenheit	
Beef	Cook	198.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw shell eggs	Reach-in cooler across from pizza oven	46.00 Fahrenheit	
Salami	Walk-in cooler	40.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Diced tomatoes	Food prep unit insert across from cook top	41.00 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 **10/2/2025**. 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.

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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

J. Armenta

Received By: Juan Armenta
PIC
Signed On: September 18, 2025