

**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**

<b>Facility</b> FA0260778 - FIRST ST PIZZA & ESPRESSO		<b>Site Address</b> 33 S 1ST ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 01/16/2026	
<b>Program</b> PR0382297 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SINCE 1993 LLC		<b>Inspection Time</b> 12:45 - 14:00
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> RISK FACTOR ASSESSMENT/STRUC	<b>Consent By</b> EMMANUEL		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b>  N/A N/A
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

***Inspector Observations:***

***The handwash station at the bar lacks a soap dispenser and paper towel dispenser.***

***Note: There is a handwash station in the kitchen behind.***

***[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.***

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

***Inspector Observations:***

***Facility lacks testing materials for their choice of sanitizer at the three compartment sink, chlorine.***

***[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.***

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

***Inspector Observations:***

***Facility lacks a probe type thermometer.***

***[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.***

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

***Inspector Observations:***

***Facility lacks handwash reminder signs in lavatories.***

***[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.***

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## Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K10S - Proper cooking time & temperatures

K13S - Food in good condition, safe, unadulterated

K14S - Food contact surfaces clean, sanitized

K21S - Hot and cold water available

K22S - Sewage and wastewater properly disposed

K23S - No rodents, insects, birds, or animals

## Measured Observations

Item	Location	Measurement	Comments
Water	Mop Sink	120.00 Fahrenheit	
Ambient Air	Upright Cooler	38.00 Fahrenheit	
Ambient Air	Upright freezer	10.00 Fahrenheit	
Water	Three Compartment Sinks	120.00 Fahrenheit	
Ambient Air	Walk in Cooler	37.00 Fahrenheit	
Water	Handwash Stations	100.00 Fahrenheit	

## Overall Comments:

### **Notes:**

**- A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.**

**- Facility has not opened yet, but plans to open before Super Bowl 60. Per PIC, they are still trying to hire a manager and staff.**

**- Facility is lacking a food prep sink. Observed a brand new prep sink in a rear storage room uninstalled and disassembled. Further evaluation will be required.**

**- Discussed handwashing, warewashing, cooking, cold holding, sanitation, employee habits, and employee health with PIC.**

**- Provided cold holding, proper storage, handwashing, and warewashing reference material.**

### **Action Items:**

**- Install a paper towel and soap dispenser at the bar handwash sink.**

**- Obtain a food safety certificate and food handler cards for staff.**

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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 **1/30/2026**. 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



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**Received By:** Emmanuel  
Owner

**Signed On:** January 16, 2026