

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 FA0281391 - PIZZA MY HEART		Site Address 19409 STEVENS CREEK RD, CUPERTINO, CA 9501		Inspection Date 10/23/2026		Placard Color & Score YELLOW 81		
Program PR0422516 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIZZA MY HEART INC		Inspection Time 12:00 - 14:30			
Inspected By JASMINE LOPEZ		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY VILLEGAS				FSC Anthony Villegas 07/26/2030

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		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						
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		

OFFICIAL INSPECTION REPORT

Facility FA0281391 - PIZZA MY HEART	Site Address 19409 STEVENS CREEK RD, CUPERTINO, CA 95014	Inspection Date 10/23/2026
Program PR0422516 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PIZZA MY HEART INC	Inspection Time 12:00 - 14:30
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: MAJOR

Measured pizzas in boxes in single-door under reach refrigerator at 44-45F. Per PIC, items were cooked the night before and placed in walk-in cooler, then put in under each refrigerator 2 hours ago. Under reach refrigerator ambient temperature measured 47F.

Follow-up By
10/30/2026

[CA] PHFs shall be held at 41°F or below.

[COS] PIC VC&D 9 slices of various of pizzas into the trash.

MINOR

Measured pre-filled marinara sauce cups in single-door under reach refrigerator at 49F. PIC stated that sauce was prepared about 1.5 hours ago. Measured a 4L container of marinara sauce in under reach prep refrigerator at 49F. PIC stated sauce was prepared an hour ago.

[CA] PHFs shall be held at 41°F or below.

[COS] PIC moved pre-filled mariana sauce cups to another refrigerator unit to ensure proper cold holding temperature. 4L container was moved into walk-in refrigerator to ensure sauce reaches 41F.

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

Inspector Observations: Observed employee cough on cooked pizza while slicing it.

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] Manager on duty discarded 4 slices of cheese pizza that were coughed on.

Follow-up By
10/30/2026

Minor Violations

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

Inspector Observations: Measured handwashing sink near register at 80F.

Per PIC, water temperature takes a while to heat-up.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[SA] Handwashing sink near 3 compartment sink is used for handwashing.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Under reach prep refrigerator	39.00 Fahrenheit	
Ranch dip	Reach in refrigerator	40.00 Fahrenheit	
Cheese	Prep refrigerator	41.00 Fahrenheit	
Hot water	3 compartment sink, mop sink, prep sink	120.00 Fahrenheit	
Ambient	Reach in refrigerator	40.00 Fahrenheit	
Warm water	Women's restroom handwashing sink	100.00 Fahrenheit	
Ambient	Under reach prep refrigerator	37.00 Fahrenheit	
Artichoke	Walk-in	37.00 Fahrenheit	
Sliced tomatoes	Prep refrigerator	41.00 Fahrenheit	
Marinara sauce	Walk-in	38.00 Fahrenheit	
Artichoke	Prep refrigerator	41.00 Fahrenheit	
Ranch	Walk-in	35.00 Fahrenheit	IR
Blue cheese sauce	Reach in refrigerator	40.00 Fahrenheit	
Warm water	Handwashing sink near 3 compartment sink	100.00 Fahrenheit	
Bacon	Walk-in	37.00 Fahrenheit	

Overall Comments:

NOTE: Measured water at 3 compartment sink initially at 107F. Final water temperature of 3 compartment sink was measured at 135F. Per PIC, water heater takes a while to supply hot water throughout the facility. Water heater was recently changed and PIC will contact plumber to fix issue. PIC was informed that if water heater is not like-to-like, replacement specs shall be submitted to the department's plan check (dehplancheck@deh.sccgov.org) for approval.

A follow-up inspection will be conducted within 3-5 business days to ensure proper compliance of major violations. Subsequent follow-ups due to non-compliance will be charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Continued non-compliance may result in further enforcement actions including but not limited to, charged re-inspections.

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 **11/6/2026**. 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: Anthony
Manager
Signed On: October 23, 2026