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

K45 Floor, walls, ceilings: built,maintained, clean
 K46 No unapproved private home/living/sleeping quarters
 K47 Signs posted; last inspection report available



Facility		Site Address	DD D 0444 1005 044	-100		ion Date	76	Placard (Color & Sco	ore
FA0209580 - FAST PIZZA I Program	DELIVERY	461 BLOSSOM F	Owner Name	5123		1/2022 ion Time	╢	GR	EE	N
	/ FOOD SVC OP 0-5 EMPLOYEE	S RC 2 - FP10				0 - 14:30				
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ANDY	FSC JASON 1-24-24		MAN			,	93	
		7.11.2.	1-24-2-		Ιο	UT		N/O	NI/A	- DD
RISK FACTORS AND				IN	Major	Minor	COS/SA	N/O	N/A	PBI
	owledge; food safety certification ise; reporting/restriction/exclusion			X						S
K03 No discharge from e	<u> </u>	ווכ		X						
K04 Proper eating, tasting	1			X						
	y washed; gloves used properly	,		X						
	facilities supplied, accessible			X						S
K07 Proper hot and cold I				X						S
	Ith control; procedures & record	<u> </u>							Х	
K09 Proper cooling metho	-	<u> </u>							X	
K10 Proper cooking time								Х		
K11 Proper reheating pro								X		
K12 Returned and reserv	-			Х						
K13 Food in good condition				X						
K14 Food contact surface								Х		S
K15 Food obtained from a	<u> </u>			Х						
	Il stock tags, condition, display								Х	
K17 Compliance with Gul									Х	
K18 Compliance with vari	-								Х	
<u> </u>	or raw or undercooked foods								Х	
	facilities/schools: prohibited foo	ods not being offered							Х	
K21 Hot and cold water a	vailable					Х				
K22 Sewage and wastew	ater properly disposed			Х						
K23 No rodents, insects,	birds, or animals			Х						
GOOD RETAIL PRA	CTICES								OUT	cos
K24 Person in charge pre	sent and performing duties									
	nliness and hair restraints									
26 Approved thawing methods used; frozen food										
K27 Food separated and	7 Food separated and protected					Х				
K28 Fruits and vegetables	8 Fruits and vegetables washed									
K29 Toxic substances pro	perly identified, stored, used									
	torage containers identified									
K31 Consumer self service	e does prevent contamination									
	d and honestly presented									
K33 Nonfood contact surf										
	nstalled/maintained; test strips									
	Approved, in good repair, adequ	uate capacity								
	linens: Proper storage and use									
Vending machines										
Adequate ventilation/lighting; designated areas, use										
Thermometers provided, accurate							_			
Wiping cloths: proper	•									
	installed, in good repair; proper									
	operly disposed; facilities mainta									
	rly constructed, supplied, cleane		- i							
K44 Premises clean, in go	ood repair; Personal/chemical s	torage; Adequate vern	nin-proofing						Х	

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OFFICIAL INSPECTION REPORT

,	Site Address 461 BLOSSOM HILL R	Inspection Date 05/11/2022			
Program PR0305011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 -		Owner Name BELO, ANDY	Inspection Time 13:00 - 14:30		
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

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

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 115F. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A FEW CONTAINERS WITH FOOD UNCOVERED IN THE WALK IN COOLER. [CA] COVER THE CONTAINERS WITH FOOD.

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: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

FOUND A CELL PHONE STORED ON TOP OF THE COUNTER IN THE FOOD PREPARATION AREA. [CA] KEEP PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
GROUND BEEF	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BBQ CHICKEN	WALK IN COOLER	31.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	-7.00 Fahrenheit	
CHEESE	WALK IN COOLER	30.00 Fahrenheit	
SALAD DRESSING	SLIDE DOOR REFRIGERATOR	24.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	31.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	115.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	38.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
GROUND BEEF	REACH IDN FREEZER	-14.00 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 5/25/2022. 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.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date	
FA0209580 - FAST PIZZA DELIVERY	461 BLOSSOM HILL F	05/11/2022	
Program PR0305011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2		Owner Name BELO, ANDY	Inspection Time

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:

Signed On: May 11, 2022

ANDY

OWNER