

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 FA0285445 - CALIFORNIA PIZZA KITCHEN		Site Address 3535 MONROE ST, SANTA CLARA, CA 95051		Inspection Date 02/29/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">95</div>		
Program PR0427927 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CALIFORNIA PIZZA KITCHEN		Inspection Time 13:55 - 15:58			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ERIC VASQUEZ				FSC Eliseo Solis 07/28/2025

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				
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						
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	X	
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		

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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

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

Inspector Observations: In the cold holding inserts on the pasta line, sliced tomato measured at 47F and grilled chicken at 44F. Operator stated both food items had been placed in inserts 40 minutes prior.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

[COS] Both food items were relocated to the nearest refrigeration unit.

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 had quaternary ammonium test strips available, however test strips appeared to be damaged and were inoperable.

[CA] Test strips shall be provided to routinely measure the applicable sanitization method.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
mozzarella cheese	drawer cooler (pizza line)	39.00 Fahrenheit	
raw shrimp	drawer cooler (by range)	37.00 Fahrenheit	
ice cream	1 door reach in freezer	8.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	high temp dishwasher	167.00 Fahrenheit	
lime crema	cold insert (expo prep fridge)	40.00 Fahrenheit	
ambient	1 door upright fridge (pizza line)	39.00 Fahrenheit	
sliced tomatoes	cold insert (pantry line)	39.00 Fahrenheit	
tomato sauce	cold insert (by range)	38.00 Fahrenheit	
raw chicken	drawer cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
grilled chicken	4 door upright fridge	40.00 Fahrenheit	
pasta	walk in cooler	37.00 Fahrenheit	
bbq chicken	drawer cooler	40.00 Fahrenheit	
tortilla soup	food warmer	158.00 Fahrenheit	
shaved parmesan	1 door upright fridge (back room)	40.00 Fahrenheit	
sausage	cold insert (pizza line)	40.00 Fahrenheit	

Overall Comments:

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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 **3/14/2024**. 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: Eric Vasquez
Manager
Signed On: February 29, 2024