

# 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><br>FA0211064 - GIOVANNI'S PIZZA                                 |  | <b>Site Address</b><br>862 N 13TH ST, SAN JOSE, CA 95112 |                                              | <b>Inspection Date</b><br>08/07/2025                 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">80</div> |  |            |
| <b>Program</b><br>PR0301278 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                          | <b>Owner Name</b><br>MARTINEZ TAMAYO, LORRAI |                                                      | <b>Inspection Time</b><br>14:20 - 16:00 |                                                                                                                                                                                  |  |            |
| <b>Inspected By</b><br>MINDY NGUYEN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                              | <b>Consent By</b><br>LORRAINE (OVER PHONE) AND JAIME |                                         |                                                                                                                                                                                  |  | <b>FSC</b> |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | N   |
| 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     |       |        |     |     | N   |

  

| 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                                 |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                                   |                                  |
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| 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:** *Measured internal temperature of multiple PHFs in walk-in refrigerator to be 45 - 47F (tomato sauce, sausage, chicken strips, ricotta cheese, heavy cream, mozzarella cheese, chorizo). Operator stated foods had been held for more than 4 hours. Ambient temperature of walk-in refrigerator measured 48F.*

Follow-up By  
08/14/2025

**[CA]** *Keep potentially hazardous foods at 41F and below or 135F and above.*

**[COS]** *Food was voluntarily discarded. See VCD form.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed cockroaches in the following locations:*

Follow-up By  
08/14/2025

- 1 live inside the 3-compartment sink
- Approximately 10 live cockroaches crawling out of the floor sink under the 3-compartment sink
- 1 dead inside the 3-compartment sink
- 3-4 dead on top of the grease trap
- 1 large dead on floor next to walk-in refrigerator door.

**[CA]** *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

**FACILITY WAS CLOSED.** See notes below.

### Minor Violations

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:** *Ambient temperature of walk-in refrigerator measured 48F after a metal probe thermometer was left inside with the door closed for over 30 minutes.*

**[CA]** *Repair refrigerator so that it can keep foods at 41F and below.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed heavy accumulation of food debris on floors, and inside floor sink under the 3-compartment sink.*

**[CA]** *Keep floors and surfaces clean.*

### Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| Item                                                                                           | Location             | Measurement       | Comments |
|------------------------------------------------------------------------------------------------|----------------------|-------------------|----------|
| tomato sauce, sausage, chicken strips, ricotta cheese, heavy cream, mozzarella cheese, chorizo | WALK-IN REFRIGERATOR | 45.00 Fahrenheit  | 45-47F   |
| TOMATO SAUCE, HEAVY CREAM                                                                      | WALK-IN REFRIGERATOR | 45.00 Fahrenheit  |          |
| PINEAPPLE, CHEESE                                                                              | PREP INSERTS         | 39.00 Fahrenheit  |          |
| HOT WATER                                                                                      | 3-COMPARTMENT SINK   | 120.00 Fahrenheit |          |
| AMBIENT TEMPERATURE OF WALK-IN REFRIGERATOR                                                    | WALK-IN REFRIGERATOR | 48.00 Fahrenheit  |          |

## Overall Comments:

### 3. Giovanni's Pizza Routine Inspection

**Facility was closed due to evidence of a live cockroach infestation. ALL FOOD OPERATIONS MUST CEASE. Facility may not resume operation until written approval is obtained from this Agency. Do not remove or obscure CLOSED sign.**

**Requirements Before Reopening (Facility must wait 24 hours before requesting a reinspection):**

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

**Call DEH at (408) 918-3400 to schedule a reinspection. Email reports/checklist to [priscilla.mark@deh.scc.org](mailto:priscilla.mark@deh.scc.org) and CC [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org).**

**A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours and \$645/hr during non-business hours upon availability.**

**If any cockroaches, live or dead, are observed at the follow-up inspection, the facility will not be reopened.**

**Consulted supervisor P. Mark.**

### Notes:

- 1) Ensure all handsinks are stocked with soap and paper towels whenever food prep is occurring.**
- 2) Repair the walk-in refrigerator before using it to store potentially hazardous foods.**
- 3) Observed facility installed a handsink in the kitchen, per a previous inspector's reports. However, no records of plan submittal were available in DEH records. By 10/7/25, submit plans for the installation of the handsink.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

**Due to printer issues, reports were emailed to the owner during the inspection.**

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 8/21/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Lorraine Martinez  
Owner  
Signed On: August 07, 2025