

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 FA0201501 - SPOT-A-PIZZA PLACE		Site Address 133 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 07/29/2025
Program PR0302716 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name AHANA ENTERPRISES INC	Inspection Time 11:40 - 12:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By AJAY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/24/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 07/29/2025. See details below.

Cited On: 07/24/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 07/29/2025

Minor Violations

Cited On: 07/29/2025

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

Inspector Observations: Observed four pre-made pizzas maintained out in ambient temperature. Manager stated that the pizza is prepared about 30 minutes prior waiting to be baked, and is usually in preparation for the lunch rush. Manager also stated that pizzas do not last more than one hour and is usually returned into the refrigerator if not used. Pizzas measured between 48F to 55F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

This Division recommends maintaining pizzas subjected to Time as a Public Health Control (TPHC) or maintaining pizzas inside the refrigeration until ready to be baked.

Cited On: 07/24/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 07/29/2025. See details below.

Cited On: 07/29/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Old rodent droppings observed on the floor at the corner outside of the office. Old rodent droppings observed on floor at the bottom of the shelves holding pizza boxes outside of the restroom. Droppings observed today were the same ones previously observed in the routine inspection report. Manager stated that no additional pest services have been conducted.

[CA] Clean and sanitize area of old droppings.

[COS] Manager cleaned and sanitized areas of droppings.

Cited On: 07/24/2025

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

Compliance of this violation has been verified on: 07/29/2025

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Cited On: 07/24/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 07/29/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Raw sausage	Food preparation refrigerator	40.00 Fahrenheit	
Sliced tomatoes	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Shredded mozzarella cheese	Food preparation refrigerator	41.00 Fahrenheit	
Hot dogs	Walk-in refrigerator	40.00 Fahrenheit	
Pepperoni	Walk-in refrigerator	40.00 Fahrenheit	
Marinara sauce	Food preparation refrigerator	41.00 Fahrenheit	
Sliced ham	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/24/2025.
- Continue to address all other violations noted on previous inspection report.
- An additional follow-up may be conducted to verify compliance of K23.
 - Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

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 **8/12/2025**. 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.

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: Navroop S.
Owner

Signed On: July 29, 2025