

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 FA0203544 - DOPPIO ZERO PIZZERIA		Site Address 160 CASTRO ST, MOUNTAIN VIEW, CA 94040		Inspection Date 03/08/2023	
Program PR0307358 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DOPPIO ZERO MU, LP		Inspection Time 12:00 - 13:30
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By SALVADOR MARGARITO	FSC Alessandro Ciaccia 05/27/2025	

Placard Color & Score
GREEN
79

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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels at bar handwash sink. [CA] Ensure handwash sinks are stocked with soap and paper towels at all times. [COS] PIC refilled paper towel dispenser during time of inspection.

Minor Violations

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

Inspector Observations: Observed potentially hazardous foods located in cold hold units that measured in the temperature danger zone (tomatoes 48F, cooked mushrooms 45F, sliced tomatoes 44F). According to the PIC, the tomatoes may not have been cooled all the way down to 41F after preparation and being put into the food prep cold hold unit. The cooked mushrooms may not have been cooled all the way to 41F prior to being put into the unit. The sliced tomatoes in the kitchen food prep cold hold unit were overfilled in the inserts (above the chill line). [CA] Ensure PHFs are properly cold held at 41F or below or hot held at 135F or above. Repair or adjust units if necessary. Ensure PHFs are cooled all the way to 41F before being put into the food prep cold hold unit. Discontinue overfilling inserts in the food prep cold hold unit above the chill line.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Facility did not have shell stock tags for clams purchased within the last 90 days (some of the tags were discarded). [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: No consumer advisory on menu. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed frozen shrimp thawing in a container of standing water at the food prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed gaps in baffles and one missing baffle under the hood. [CA] Replace missing baffle and minimize gaps in between baffles.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pasta, cheese	walk-in cooler	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sausage	food prep cold hold	41.00 Fahrenheit	
cooked mushroom	food prep cold hold across from pizza oven	45.00 Fahrenheit	
hot water	kitchen 3 comp sink	120.00 Fahrenheit	
fish	food prep cold hold	39.00 Fahrenheit	
hot water	bar 3 comp sink	120.00 Fahrenheit	
sliced tomatoes	food prep cold hold	44.00 Fahrenheit	overfilled above chill line
raw chicken	drawer cooler	42.00 Fahrenheit	
clams	cookline	200.00 Fahrenheit	
sliced cherry tomato	food prep cold hold across from pizza oven	48.00 Fahrenheit	
quat	3 comp sink	200.00 PPM	
bacon	food prep cold hold	41.00 Fahrenheit	
gnocchi	chest freezer	12.00 Fahrenheit	
cheese	table top cooler next to pizza oven	40.00 Fahrenheit	
chlorine	kitchen warewash machine	50.00 PPM	
sausage	walk-in freezer	11.00 Fahrenheit	
pepperoni	food prep cold hold across from pizza oven	41.00 Fahrenheit	
chlorine	bar warewash	50.00 PPM	

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 3/22/2023. 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: Salvador Margarito
Manager

Signed On: March 08, 2023