

# 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>FA0251537 - PIZZERIA VITTORIA                                |  | <b>Site Address</b><br>21433 BROADWAY RD, LOS GATOS, CA 95033 |                                            | <b>Inspection Date</b><br>12/02/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">88</div> |  |                          |
| <b>Program</b><br>PR0365584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                               | <b>Owner Name</b><br>PIZZERIA VITTORIA LLC |                                      | <b>Inspection Time</b><br>13:50 - 16:20 |                                                                                                                                                                                                  |  |                          |
| <b>Inspected By</b><br>FRANK LEONG                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                            | <b>Consent By</b><br>BLAZE BROWN     |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Not Available |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| 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                                                        | X   |     |
| 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 | X   |     |
| 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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food safety manager's certificate and food handler cards unavailable for review.**

**[CA] Ensure at least one food safety manager's certificate is obtained and kept on-site for review. All other employees that handle food shall obtain food handler cards.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: In the unapproved kitchen area, at the warewash machine, measured chlorine sanitizer at 25 PPM.**

**[CA] Ensure chlorine sanitizer at the warewash machine is provided at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.**

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: In the outdoor storage shed, in the reach in freezer, observed storage of repackaged meat and vegetables. In the same area, in the reach in refrigerator, observed steaks in zip-lock bags stored.**

**[CA] Ensure only fully prepackaged products are stored in refrigeration in the unapproved storage shed. Per permit condition: Refrigeration in the storage shed shall only be used to store fully prepackaged food items. All open food/vegetables shall be stored in the approved structure. Continued non-compliance with permit condition may result in revocation of use of refrigeration in the unapproved storage shed.**

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: Observed a renovated section of the facility adjacent to the approved kitchen area. Observed a warewash machine, 3 compartment sink, a 3 door reach in refrigerator, a residential type hood, and a residential type stove installed.**

Follow-up By  
01/02/2026

**[CA] Ensure all equipment installed within the facility and changes to the facility have been previously approved through plan check. Submit plans for changes to the facility within 30 days. Remove unapproved residential type equipment from the facility. Non-compliance may result in further enforcement including impound of unapproved equipment and additional inspection fees.**

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: No curbed cleaning facility or janitorial sink with drain is provided and conveniently located within the facility.**

Follow-up By  
01/02/2026

**[CA] At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided. Submit plans for the installation of an approved janitorial sink within 30 days.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                          | Location                                            | Measurement       | Comments |
|-------------------------------|-----------------------------------------------------|-------------------|----------|
| roast beef                    | 3 door prep unit                                    | 39.00 Fahrenheit  |          |
| hot water                     | 3 compartment sink (approved prep area)             | 120.00 Fahrenheit |          |
| quaternary ammonium sanitizer | 3 compartment sink                                  | 200.00 PPM        |          |
| sliced pepperoni              | 3 door prep unit                                    | 39.00 Fahrenheit  |          |
| ham                           | 3 door reach in refrigerator                        | 40.00 Fahrenheit  |          |
| chlorine sanitizer            | warewash machine (unapproved prep area)             | 25.00 PPM         |          |
| meatballs in tomato sauce     | steam table (unapproved prep area)                  | 137.00 Fahrenheit |          |
| sliced tomatoes               | 3 door prep unit                                    | 40.00 Fahrenheit  |          |
| macaroni and cheese           | display refrigerator                                | 40.00 Fahrenheit  |          |
| hot water                     | handwash sink                                       | 100.00 Fahrenheit |          |
| cheese                        | 2 door reach in refrigerator (outdoor storage shed) | 40.00 Fahrenheit  |          |
| tomato soup                   | steam table (unapproved prep area)                  | 139.00 Fahrenheit |          |
| hot water                     | 3 compartment sink (unapproved prep area)           | 120.00 Fahrenheit |          |
| steaks                        | 2 door reach in refrigerator (outdoor storage shed) | 40.00 Fahrenheit  |          |
| cheesecake                    | display refrigerator                                | 40.00 Fahrenheit  |          |
| cheese                        | 2 door reach in refrigerator                        | 38.00 Fahrenheit  |          |
| sliced cheese                 | 2 door reach in refrigerator                        | 38.00 Fahrenheit  |          |
| tomato sauce                  | 3 door reach in refrigerator (unapproved prep area) | 41.00 Fahrenheit  |          |
| shredded cheese               | 3 door prep unit                                    | 41.00 Fahrenheit  |          |
| cooked pasta                  | 3 door reach in refrigerator (unapproved prep area) | 41.00 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 **12/16/2025**. 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: BLAZE BROWN  
PIC  
Signed On: December 02, 2025