

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 FA0282687 - PIZZA CASAMIA		Site Address 1423 BRANHAM LN, SAN JOSE, CA 95118	Inspection Date 10/08/2025
Program PR0424055 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name VIA MIA GROUP LLC	Inspection Time 13:40 - 14:25
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By TAREK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: Raw chicken wings in preparation unit measured 43F - 45F. Per PIC, they had been in the unit since the previous night. Ambient air of unit measured 43F -46F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Chicken wings were VC&D by PIC.

Minor Violations

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

Inspector Observations: Observed many flies throughout facility and a dead cockroach on a monitoring trap. [CA] Maintain facility free of flies, remove monitoring stations that have cockroaches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three compartment sink	300.00 PPM	
Raw chicken wings	Preparation unit	46.00 Fahrenheit	43F-46F
Chicken	Pizza oven	176.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient air	Preparation unit	46.00 Fahrenheit	43F-46F
Ambient air	Walk in fridge	41.00 Fahrenheit	
Raw chicken	Delivered	40.00 Fahrenheit	Brought in from refrigerated delivery truck.
Warm water	Handwash	100.00 Fahrenheit	

Overall Comments:

Reference CO0158079

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 **10/22/2025**. 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: Tarek Alnasser
 Employee
 Signed On: October 08, 2025