

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 FA0212331 - KRUSTI PIZZA & PASTA	Site Address 341 LAFAYETTE ST 104, SANTA CLARA, CA 95050	Inspection Date 07/30/2026
Program PR0305328 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KRUSTI PIZZA & PASTA	Inspection Time 12:15 - 13:00
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By MUSTO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed lack of paper towels at handwash stations. [CA] Handwash stations shall be fully stocked and accessible at all times. [COS] PIC restocked handwash stations at time of inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drainpipes from the 3-compartment sink and preparation sink extend directly into the floor sink. [CA] Provide air gap between the drainpipe and the rim of the floor sink measuring at least twice the diameter of the inlet and no less than 1-inch.

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

Inspector Observations: 1) Observed epoxy flooring is damaged and peeling throughout the food preparation area and employee restroom. Parts of flooring nearby the door are missing cove base. [CA] The floor surfaces in all areas where food is prepared, prepackaged, or stored shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches.

2) Observed staining and accumulation of dust on the walls and ceiling above food preparation area. [CA] Walls and ceilings shall be maintained in clean and sanitary condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	40.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
ambient	2-door under counter	41.00 Fahrenheit	
ambient	3-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
sanitizer (chlorine)	bucket	200.00 PPM	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CHAR & FLAVOR

NEW OWNER: SK ARTISAN FOODS LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1337.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 08/01/2026 - 07/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 7/30/2026.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

***Facility is undergoing active service request (SR0882343) for installation of Type I hood and cook line. Facility has been approved for construction and must schedule inspections with this Department. Per PIC, the facility will only be conducting food preparation underneath the existing Type II hood and using the existing pizza oven. Confirmed facility is able to accommodate current proposed menu (pizzas only). Facility is prohibited from conducting any other cooking outside of the existing equipment until the construction of the Type I hood and cook line is completed.**

***Facility directed to submit plans for the installation and approval of the 3-compartment sink. Facility shall submit completed Plan Check application to this Department by 8/3/2026, or facility may be subject to further enforcement action.**

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 **8/13/2026**. 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: Zakaria Naser
Owner
Signed On: July 30, 2026