

# 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>FA0210869 - FAST PIZZA                                       |  | <b>Site Address</b><br>797 E JULIAN ST, SAN JOSE, CA 95112 |                                         | <b>Inspection Date</b><br>10/31/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |                                 |
| <b>Program</b><br>PR0306207 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                            | <b>Owner Name</b><br>LANTHI NGOC NGUYEN |                                      | <b>Inspection Time</b><br>11:20 - 12:40 |                                                                                                                                                                |  |                                 |
| <b>Inspected By</b><br>MINDY NGUYEN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                         | <b>Consent By</b><br>LAN             |                                         |                                                                                                                                                                |  | <b>FSC</b> Nguyen T.<br>8/19/28 |

  

| 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  |       |       |        |     |     |     |
| 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   |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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     |       | X      |     |     | N   |
| 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                                                        |     |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  | X   |     |
| 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                              | X   |     |
| 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                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     | X   |
| 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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| Program<br>PR0306207 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>LANTHI NGOC NGUYEN                    | Inspection Time<br>11:20 - 12:40 |
| K48                                                                      | Plan review                                         |                                  |
| K49                                                                      | Permits available                                   |                                  |
| K58                                                                      | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

K14 - 8 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: Per PIC, the facility does not sanitize wares/equipment after use.**

**[CA] After washing and rinsing equipment, it must be SANITIZED with 100ppm chlorine for 30 seconds or 200ppm quaternary ammonia for 1 minute.**

**[SA] Educated PIC on proper warewashing and sanitizing steps. Set up 100ppm chlorine sanitizer in 3-compartment sink.**

**ALL WARES MUST BE SANITIZED IN 100PPM CHLORINE AND AIR-DRIED BEFORE USE.**

### Minor Violations

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

**Inspector Observations: Next to the front glass door refrigerator: Observed approximately 3-5 old rodent droppings on the floor and on storage shelf. No other evidence of rodents was observed.**

**[CA] Keep facility clear of vermin and droppings.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed household insecticide spray on a storage shelf.**

**[CA] Only professional-grade insecticides/professional pest control services are approved for food facilities.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Sanitizer test strips were not available.**

**[CA] Obtain sanitizer test strips.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: A metal probe thermometer was not available.**

**[CA] Obtain a metal probe thermometer capable of measuring internal food temperatures.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

### Measured Observations

| Item                    | Location             | Measurement       | Comments |
|-------------------------|----------------------|-------------------|----------|
| CHEESE, MEATS, TOMATOES | WALK-IN REFRIGERATOR | 40.00 Fahrenheit  |          |
| OLIVES, CHEESE          | PREP INSERTS         | 39.00 Fahrenheit  |          |
| HOT WATER               | 3-COMPARTMENT SINK   | 120.00 Fahrenheit |          |
| WARM WATER              | HANDWASH SINK        | 100.00 Fahrenheit |          |

### Overall Comments:

**After use, all equipment must be:**

- 1) WASHED with soap and water**
- 2) RINSED with clean water**
- 3) SANITIZED in 100ppm chlorine for 30 seconds (or 200ppm quaternary ammonia for 1 minute)**
- 4) AIR-DRIED**

**Provided and discussed warewashing sticker. Set up 100ppm chlorine sanitizer at the 3-compartment sink.**

**Note: when washing hands: gloves must be discarded, hands must be washed with soap and warm water, and then dried using disposable paper towels. New gloves must be used each time.**

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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 **11/14/2024**. 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: Lan Nguyen  
Owner  
Signed On: October 31, 2024