

**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> FA0212992 - STACKERS PIZZERIA		<b>Site Address</b> 18572 PROSPECT RD A, SARATOGA, CA 95070		<b>Inspection Date</b> 08/16/2022	
<b>Program</b> PR0303434 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> ID, MUSTAFA		<b>Inspection Time</b> 14:45 - 16:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> MUSTAFA ID		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/15/2022

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

**Compliance of this violation has been verified on: 08/16/2022**

Cited On: 08/15/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 08/16/2022**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	

**Overall Comments:**

**Follow-up inspection. Observed dry rodent droppings under canned goods rack and on the rack itself. Allowed staff to thoroughly clean and sanitize floors, rack and every can during time of inspection. Facility ok to reopen.**

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 **8/30/2022**. 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:** Mustafa Id  
Owner

**Signed On:** August 16, 2022