

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 FA0230957 - PIZZA MY HEART		Site Address 9 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/23/2023		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> YELLOW 77 </div>		
Program PR0331064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIZZA MY HEART INC		Inspection Time 15:25 - 17:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CONNOR ARBURN				FSC Steven Newton 04/17/2026

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				N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods		X		X			N
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		
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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
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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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: At the front counter, observed pizza slices maintained by time without the use of a set timer. PIC indicates that TPHC is in use and PHF is maintained by timers, however written procedures are not available/maintained. [CA] Potentially hazardous foods that are maintained by time, rather than time and temperature, shall be time labeled/time marked when removed from temperature control, and served within 4 hours or discard. To implement time as a public health control (TPHC), a facility shall have a procedure that lists the food items maintained by TPHC and the procedures shall be available for review at the time of inspection. [SA] Operator set timers for various pizza slices to be served within 4 hours from when removed from temperature control.

Follow-up By
10/26/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured two containers of pizza sauce at 48F. Per operator, pizza sauce was prepared at 9:00am. Pizza sauce was made from canned pizza sauce base. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70 within 2 hours, and then from 70F to 41F within 4 hours. Canned food items shall be cooled to 41F within 4 hours from opening can. [COS] Operator VC&D containers of pizza sauce due to time and temperature abuse.

Follow-up By
10/26/2023

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At the front counter, in the prep unit, measured the temperature of over-filled container of shredded cheese at 46F. Per employee the over filled shredded cheese was kept at prep refrigerator for about 30 minutes. [CA] Potentially hazardous food (PHF) shall be held cold at or below 41F or held hot at or above 135F.

Follow-up By
10/26/2023

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored on the counter-top. [CA] Ensure all wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine sanitizer or 200 PPM quaternary ammonia sanitizer.

Follow-up By
10/26/2023

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed a shared garbage container open during inspection. [CA] Refuse containers shall be covered at all times when not in use.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Rest room	107.00 Fahrenheit	
Baked Chicken	Oven	186.00 Fahrenheit	
Pork/meat sausage	Prep refrigerator	41.00 Fahrenheit	
Pizza	Oven	180.00 Fahrenheit	
Quaternary ammonia	Three comp sink	200.00 PPM	
Tomato sauce	Walk in refrigerator	48.00 Fahrenheit	
Ambient temperature	Walk in refrigerator	38.00 Fahrenheit	
Hot water	Hand wash sink	124.00 Fahrenheit	
Shredded Chees	Prep refrigerator	46.00 Fahrenheit	
Sliced tomato	Prep refrigerator	42.00 Fahrenheit	
Hot water	Three comp sink	127.00 Fahrenheit	

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Overall Comments:

*Joint Inspection with Melaku T.
Report written by Melaku T.*

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 **11/6/2023**. 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: JHONATAN PURECO
SUPERVISOR
Signed On: October 23, 2023