

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 FA0210917 - VITO'S FAMOUS PIZZA		Site Address 803 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 01/08/2026		Placard Color & Score GREEN 86		
Program PR0305978 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LMZ INC		Inspection Time 16:00 - 17:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ROBERT LOMELIA				FSC

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						
K06	Adequate handwash facilities supplied, accessible	X						
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		S
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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

No major violations were observed during this inspection.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: The restroom's exhaust fan cover is missing.

[CA] Replace the missing screen cover immediately.

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Compressed gas cylinder used for the soda dispenser was not chained to a secure stand.

[CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Both restroom doors do not have a self-clothing devise installed.

[CA] Install self-clothing devise in the restroom door.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: The back door was left open.

[CA] To prevent insect/rodent infections, keep the back door always closed or install a screen door.

There is a gap between the screen door and the concrete floor in the back door.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

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

Inspector Observations: There are damaged walls near the restroom and big hole above the storage shelf.

[CA] Address the structural deficiencies immediately.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sausage	Preparation fridge	38.00 Fahrenheit	
Cheese pizza	Final cook	165.00 Fahrenheit	
Beef	Upright freezer	0.00 Fahrenheit	
Salami	Preparation fridge	40.00 Fahrenheit	
Chicken	Upright fridge	34.00 Fahrenheit	
Shell eggs	Upright fridge	38.00 Fahrenheit	
Cheese	Preparation fridge	38.00 Fahrenheit	

Overall Comments:

Note:1. I stopped by the facility the facility to conduct inspection and drop the notice of violation (NOV). The notice of violation issued for the restaurant that found operating without permit. During an a permit investigation conducted on 08/07/2025, the facility was found operating without permit. Per regulation, a business found operating without permit must pay at least one time the annual permit fee in addition to other applicable permit fees.

Therefore, the owner is issued a notice of violation letter, an invoice to pay the fee, and copy of the August 07's inspection report. The NOV fee which is in an amount of \$1,107.00 must be paid by 02/06/2026. In addition to that, the owner must pay the annual Environmental Health permit fee which also is in an amount of \$1.107.00 within the next couple of days.

2. Someone from the facility must obtain a food safety manager certificate within the next eight weeks. All employee involved with food storage, preparation, and service and who do not have a food manager certificate must take a food handler card with a month of hire.

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 1/22/2026. 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: Robert Lomelia
Manager
Signed On: January 08, 2026