

# 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 FA0258966 - LA PIZZERIA		Site Address 373 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 12/12/2024	
Program PR0379351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SACCOMURO CORPORATIO		Inspection Time 09:50 - 12:40
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By EMANNUEL	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>75</b>

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						
K07 Proper hot and cold holding temperatures		X		X			N
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				
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	X	
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	X	
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		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *At the cook line, multiple Potentially Hazardous Food (PHFs) measured between 44F - 47F in the undercounter cooler. Chef stated PHFs have been in the unit since last night. Ambient temperature of the unit measured at 48F.*

**[CA]:** *PHFs shall be cold held at 41F or below at all times. Discontinue storing PHFs at the unit until it is able to cold hold PHFs at 41F or below.*

**[COS]:** *PHFs that measured above 41F for more than 4 hours were voluntarily discarded.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Missing food safety manager certificate.*

**[CA]:** *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.*

K14 - 3 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:** *1. Washed and wet utensils and containers stacked on top of each other at the ware-washing area.*

**[CA]:** *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

**2. Accumulation of grime on the interior surface of ice machine. No direct contamination observed.**

**[CA]:** *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

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

**Inspector Observations:** *1. Multiple dried rodent droppings observed at the 3 door dry storage cabinets and the back storage/shed areas.*

**2. Multiple dead cockroaches observed on the glue trap underneath the 3 compartment sink at the bar.**

**Per Manager,** *pest control service occurs approximately every two weeks. Most recent pest control receipt stated service occurred on 11/25/2024.*

**[CA]:** *Eliminate evidence of rodent droppings and cockroaches in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Discussed sealing all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.*

Follow-up By  
12/17/2024

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:** *In the walk in cooler, raw shell eggs are stored above ready to eat food.*

**[CA]:** *Properly store raw shell eggs beneath and separate from ready to eat food to avoid potential contamination.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Multiple open bags of dry food at the 3 door dry storage cabinet.*

**[CA]:** *All open bags of dry food shall immediately be transferred to food grade containers or stored in food grade containers and covered with a fitted lid.*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1. Back storage shed in the back of the facility does not have any approved finishes. Shed is being used to store pre-packaged food and pre-packaged food contact surface products.**

Follow-up By  
12/17/2024

**[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

**Discontinue using back storage shed until approved by the department and remove any food items and food contact surface products (pizza boxes, napkins, etc.). Only items that could be stored out there for now are chemicals.**

**2. Ambient temperature of under counter cooler at the cook line measured at 48F.**

**[CA]: All cooling equipments shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit until it is able to properly cold hold PHFs.**

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: Waste water from the 3 compartment sink drain pipe observed dripping and being collected into a bucket.**

**[CA]: All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor. Repair drain pipe and maintain in good condition.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
salami, salmon	prep line cooler 1	41.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	3 comp sink	124.00 Fahrenheit	
cut tomatoes, prosciutto	prep line cooler 2	40.00 Fahrenheit	40F - 41F
salami, pepproni, panchetta	prep line cooler 3	41.00 Fahrenheit	
water	hand sink near prep sink	100.00 Fahrenheit	
water	prep sink	130.00 Fahrenheit	
milk	under counter cooler bar	41.00 Fahrenheit	
pasta, raw shrimp	walk in cooler	38.00 Fahrenheit	38F - 41F
chlorine sanitizer	dish machine	50.00 PPM	
penne pasta, spaghetti noodle pasta, mozzarella cheese, cut tomatoes, panchetta	under counter cooler	41.00 Fahrenheit	-heavy whipping cream: 45F - 47F -asparagus and panchetta filling: 44F -gluten pasta: 44F -caesar dressing: 45F -sauce containing cooked bell pepper: 45F

## Overall Comments:

**Discussed with manager that violations with comply by date shall be corrected by 12/17/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.**

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 **12/26/2024**. 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.

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**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:** Emanuele Bignardi  
Manager

**Signed On:** December 12, 2024