

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 FA0202402 - PARKTOWN PIZZA COMPANY		Site Address 1350 S PARK VICTORIA DR 46, MILPITAS, CA 95035		Inspection Date 07/31/2025		Placard Color & Score GREEN 78		
Program PR0300920 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PARKTOWN PIZZA COMPANY		Inspection Time 14:45 - 16:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SUJI				FSC Sweety Meharu 04/19/2029

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X	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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202402 - PARKTOWN PIZZA COMPANY		Site Address 1350 S PARK VICTORIA DR 46, MILPITAS, CA 95035	Inspection Date 07/31/2025
Program PR0300920 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name PARKTOWN PIZZA COMPANY	Inspection Time 14:45 - 16:30
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:

All foods in the 3 door pizza prep cooler was measured between 53 - 59 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Person in charge voluntarily discarded all Potentially Hazardous Foods.

Follow-up By
08/05/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the handwash sink in the kitchen. Loose paper towels nearby.

[Corrective Action] Ensure paper towels are stocked in the paper towel dispenser at all times.

[Corrected on Site] Person in charge refilled it.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Cold water knob at the handwash sink in the kitchen is broken.

[Corrective Action] Provide cold water at the handwash sink.

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

Inspector Observations:

1. Old food debris observed on the pizza oven.

[Corrective Action] Maintain equipment clean.

2. Heavy grime accumulation on the door handles of the 3 door pizza prep cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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:

All foods in the 3 door pizza prep cooler was measured between 53 - 59 degrees Fahrenheit.

[Corrective Action] Refrigeration unit shall be able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Follow-up By
08/05/2025

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:

1. Handle of the scoop observed in direct contact with the curry sauce in the walk-in cooler.

[Corrective Action] Store the scoops in a way that the handle is not in contact with the foods.

2. Pressurized cylinders (CO2 tanks) by the back door and in the walk-in cooler observed not secured to a rigid structure.

[Corrective Action] Secure the CO2 tanks to a rigid structure.

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

OFFICIAL INSPECTION REPORT

Facility FA0202402 - PARKTOWN PIZZA COMPANY	Site Address 1350 S PARK VICTORIA DR 46, MILPITAS, CA 95035	Inspection Date 07/31/2025
Program PR0300920 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PARKTOWN PIZZA COMPANY	Inspection Time 14:45 - 16:30

Inspector Observations:

1. Wall observed with old food splatter at the wooden prep table in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

2. Wall observed accumulating grime at the 3 compartment sink.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	103.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
milk, curry, ham	walk-in cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
paneer, chicken, curry, lamb, ham, diced	3 door prep cooler	53.00 Fahrenheit	
tomatoes, linguica			

Overall Comments:

Person in charge brought a single door upright Pepsi refrigeration unit into the kitchen to use temporarily until the 3 door pizza prep cooler is repaired or replaced. Measured ambient air temperature of the Pepsi cooler at 35 degrees Fahrenheit.

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 **8/14/2025**. 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: Amal V.
person in charge
Signed On: July 31, 2025