

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 FA0212992 - STACKERS PIZZERIA		Site Address 18572 PROSPECT RD A, SARATOGA, CA 95070		Inspection Date 08/15/2022	
Program PR0303434 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ID, MUSTAFA		Inspection Time 12:55 - 17:30
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION		Consent By MUSTAFA ID	FSC Not Available Please check FSC format.	

Placard Color & Score
RED
60

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						N
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					N
K07 Proper hot and cold holding temperatures			X				
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						N
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	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	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Single-use paper towel dispenser was empty at the only hand sink at the back of the kitchen. A fully stocked paper towel dispenser is located about five feet away.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Soap dispenser at the restroom hand sink was empty.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Follow-up By 08/18/2022

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

Inspector Observations: Evidence of rat infestation were observed in the following areas throughout the food facility:

- 1) Rat droppings located on the floor under a rack of canned pizza sauce,
- 2) Rat droppings under dough mixer,
- 3) Rat droppings under pizza prep counter at the front where new clean pizza boxes are stored, and
- 4) Rat droppings on the floor behind shelving against the wall throughout the kitchen areas.

Also observed a dead rat on a sticky trap behind the pizza oven. Per owner, pest control was provided six months ago, but pest control report was not available for review.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Several flies/drain flies observed around the mop bucket and throughout the facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Use any approved methods to eliminate all flies throughout the facility.

Follow-up By 08/18/2022

Minor Violations

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

Inspector Observations: Food Safety Certification (FSC) expired at the time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Food handler cards were not presented for review at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Pizza sauce in the undercounter reach-in prep unit and in the walk-in refrigerator were measured at 49F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Relocate the pizza sauces back into the walk-in refrigerator to cool to 41 F or below.

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)

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Inspector Observations: *Cooked chicken and ham were stored in the same tray/bucket as raw ground meats in the walk-in refrigerator.*

[CA] *All food shall be separated and protected from possible contamination. Separate raw meats from cooked foods to prevent cross contamination.*

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

Inspector Observations: *Containers of sugar and salt lacked proper labels to identify the contents inside.*

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable. Identify the sugar and salt containers with proper labels.*

An open bag of sugar was stored in the walk-in refrigerator.

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

Large bag of pizza dough on a thin metal tray was stored directly on the floor in the walk-in refrigerator.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

Inspector Observations: *Dust accumulation on fan guard located over the prep counter near the three-compartment sink and throughout the facility.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Remove dust build-up from the fan guards throughout the facility.*

Shelvings above and beside the three-compartment sink are dirty and oily by sight and touch.

[CA] *Thoroughly clean and sanitize the shelvings above and beside the three-compartment sink, and maintain in good condition.*

Food debris and oily shelves observed in the undercounter reach-in prep refrigerator.

[CA] *Clean and sanitize the whole inside of the reach-in prep refrigerator, and maintain in good clean condition.*

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: *Facility lacked chlorine and/or quaternary ammonium sanitizer test strips.*

[CA] *Testing equipment and materials (sanitizer test strip) shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

Facility lacked stoppers for the three-compartment sink.

[CA] *Plugs/stoppers shall be available to fill up the warewashing sink.*

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: *Single-use disposable condiment container was used as a scoop in the container of sugar.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Major dust accumulation on the ventilation hood filters above the pizza oven.*

[CA] *Ventilation hood filters shall be maintained clean and good repair. Clean and sanitize hood filters, and maintain in good clean condition.*

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: *Wet mop was stored in a janitorial bucket with waste water inside.*

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Install mop rack for easy mop storage when not in use.*

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

Inspector Observations: Hole surrounding the light fixture on the ceiling in the janitorial closet.
[CA] Repair holes in structure/ceiling and maintain in good repair to prevent pest harborage.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Most current health permit was expired at the time of inspection. Owner went online to pay the two outstanding invoices.
[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.
Ensure that renewal permit fees are paid in a timely manner, and the health permit is present and current.

Performance-Based Inspection Questions

- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	120.00 Fahrenheit	
Cut tomatoes	Walk-in refrigerator	39.00 Fahrenheit	
Pizza dough	Walk-in refrigerator	41.00 Fahrenheit	
Shredded cheese	Inserts cold holding prep unit	41.00 Fahrenheit	
Salami	Walk-in refrigerator	40.00 Fahrenheit	
Shredded cheese	Walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Cut tomatoes	Inserts cold holding prep unit	36.00 Fahrenheit	
Pizza sauce - main batch	Walk-in refrigerator	49.00 Fahrenheit	Prepped less than 2 hours prior. Kept in walk-in to cool.
Hot water	Janitorial sink	120.00 Fahrenheit	
Salami	Inserts cold holding prep unit	38.00 Fahrenheit	
Water	Hand sink	100.00 Fahrenheit	Kitchen and restroom.
Pizza sauce	Bottom undercounter reach-in prep unit	53.00 Fahrenheit	Prepared less than 2 hours prior. Relocated to walk-in refrigerator.

Overall Comments:

FACILITY IS HEREBY CLOSED DUE TO THE EVIDENCE OF VERMIN INFESTATION.

Facility is to remain closed until there is no longer evidence of a vermin infestation. Written authorization must be provided by the Department of Environmental Health (DEH) in order to resume operation. A follow-up inspection will be conducted to verify compliance. Subsequent follow-up inspections after the first follow-up, shall be billed at \$219 per hour (one hour minimum) during normal business hours, and \$493 during non-business hours.

- Remove all rat droppings and dead rat behind the pizza oven, and sanitize all affected areas.
- Deep clean facility to remove food debris throughout the facility.
- Obtain pest control service and provide pest control reports during the follow-up inspection.
- Seal any gaps, cracks, holes, and/or crevices to prevent vermin harborage.
- Ensure there are no evidence of vermin infestation before scheduling for follow-up inspection.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/29/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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 15, 2022