

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 FA0202874 - COLOSSEUM NEW YORK PIZZA LLC		Site Address 761 E CAPITOL AV, MILPITAS, CA 95035	Inspection Date 11/26/2025
Program PR0300232 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name COLOSSEUM NEW YORK PIZ	Inspection Time 11:30 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By RATAN ANANDESHI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: There is not a food safety manager certified person in the facility.

[CA] Someone from the facility must take a food safety certificate class within two months and keep a copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:
<https://www.premierfoodsafety.com/food-manager-certification/california>
2. Learn 2 Serve:
<https://www.360training.com/learn2serve/food-safety-manager/California>
3. Serve Safe Manager:
<https://www.servsafe.com/ServSafe-Manager>

A couple of the employees do not have food active handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

California approved Food Handler Card (FHC) class providers

All Directory Listing

(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>

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

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: 48 HOUR NOTICE--

Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,383.75.

Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1367140. You may also drop a business check or a crasher's check at our office address written on the top right corner.

A re-inspection will not be conducted if your account is paid in full by 12/2/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.

If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

Performance-Based Inspection Questions

N/A

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Measured Observations

N/A

Overall Comments:

Note:1. I stopped by the facility to issue a 48 Hours Notice for failing to pay the permit fee and inquire about the status of the handwash sink installation that was supposed to be submitted to our office, but I saw remodeling being conducted in the dining area. The preparation area is partially protected by plastic wall, but it was not fully enclosed. Employees working in the kitchen were painting the sheetrock of the dining area with their work aprons on. The

I waited for the owner to come to the restaurant from his other job, and discuss with him about the risk of operating in the current situation. The owner stopped the repair work for now, fully double wrap the work area, and restrict any access from the food preparation area to the remodeling area.

2. The owner has said he will submit plans to install a handwash station and janitorial sink within a month.

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 **12/10/2025**. 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: Ratan Anandeshi
Partner
Signed On: November 26, 2025