

**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**

<b>Facility</b> FA0258966 - LA PIZZERIA		<b>Site Address</b> 373 E CAMPBELL AV, CAMPBELL, CA 95008	<b>Inspection Date</b> 12/12/2025
<b>Program</b> PR0379351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> SACCOMURO CORPORATIO	<b>Inspection Time</b> 14:30 - 15:20
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> EMANUELLE	

<b>Placard Color &amp; Score</b>  <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/11/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 12/12/2025**

Cited On: 12/11/2025

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

**This violation found not in compliance on 12/12/2025. See details below.**

Cited On: 12/12/2025

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

**Inspector Observations: 1. Vermin documented in the following areas: 1 live cockroach on ceiling near walk in cooler and 1 live cockroach on floor near prep line coolers**

**2. Supervisor Notified: Priscilla M.**

**3. Notification: The person in charge during inspection, Emmanuel, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

**1. Email the signed and completed Reopening Checklist to the assigned inspector.**

**2. Submit a copy of the pest control report from a licensed provider.**

**Minor Violations**

Cited On: 12/11/2025

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

**Compliance of this violation has been verified on: 12/12/2025**

Cited On: 12/11/2025

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

**Compliance of this violation has been verified on: 12/12/2025**

Cited On: 12/11/2025

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

**Compliance of this violation has been verified on: 12/12/2025**

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Program PR0379351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SACCOMURO CORPORATION	Inspection Time 14:30 - 15:20

## Measured Observations

Item	Location	Measurement	Comments
ambient temp	prep line cooler next to standing mixer	40.00 Fahrenheit	
milk	prep line cooler next to standing mixer	41.00 Fahrenheit	

## Overall Comments:

**Follow up inspection conducted regarding closure for vermin infestation, Improper cooling methods, Improper hot and cold holding temperatures, Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity, and Floor, walls, ceilings: not built, not maintained, not clean;**

### Specialist observation:

- 1 live cockroach on ceiling near walk in cooler and 1 live cockroach on floor near prep line coolers
- several dead cockroaches at ware-wash and front prep areas
- no food was cooked then cooled down per manager.
- prep line unit's (closest to standing mixer) ambient temperature measured at 40F.
- hole on ceiling sealed

**This is the facility's first follow up inspection. Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.**

**Note: Specialist received a copy of the pest control report and checklist from manager via email.**

**Facility is closed due to vermin infestation. Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.**

**Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

## 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 **12/26/2025**. 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.

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:** Emmanuel Bignardi  
Manager

**Signed On:** December 12, 2025