

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 FA0255484 - PIZZA ANTICA | | Site Address 334 SANTANA ROW 1065, SAN JOSE, CA 95128 | | Inspection Date 11/19/2025 | |
| Program PR0373092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name PIZZA ANTICA LLC | | Inspection Time 12:40 - 14:15 |
| Inspected By HINA WYNE | Inspection Type ROUTINE INSPECTION | Consent By APRIL | FSC RODRIGO OSORIO 09/10/25 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 82 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| K02 Communicable disease; reporting/restriction/exclusion | X | | | | | | |
| 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 | | | | | | |
| 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 | | | | | | S |
| 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 | | | | N |
| 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 | | |
| 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

K14 - 8 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: Bar dishwasher was measured 0ppm during active warewashing.
[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.
[SA] Re-wash all improper sanitized utensil, surface or equipment at the kitchen dishwasher.
[COS] Sanitizer at the dishwashers was restored and measured 50ppm.

Minor Violations

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

Inspector Observations: A middle prep cooler has a damage gasket and the four (4) bottom drawers measured 44F - 43F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[SA] Fix gasket to maintain temperature

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

Inspector Observations: Hot running water was measured 100F - 106F.
[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Hand washing sinks were measured 98F.
[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations: Pressure spray holder had a debris.
[CA] Clean the spry holder

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: Dump sink faucet was leaking.
[CA] Fix leakage to maintain.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.
 Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|-----------------------|----------------------|--------------------|-----------------|
| MILK | REFRIGERATION BAR | 38.00 Fahrenheit | |
| SOUP | HOT HOLDING | 160.00 Fahrenheit | |
| MUSHROOMS | WALK IN COOLER | 39.00 Fahrenheit | |
| HOT WATER | HAND WASHING | 98.00 Fahrenheit | |
| CHICKEN | DRAWER REFRIGERATION | 40.00 Fahrenheit | |
| HOT WATER | HAND WASHING BAR | 98.00 Fahrenheit | |
| LETTUC | DRAWER REFRIGEARTION | 42.00 Fahrenheit | |
| CHLORINE SANITIZER | DISHWASHER BAR | 50.00 Percentage | |
| GARLIC OIL | PREP COOLER | 40.00 Fahrenheit | |
| NODDLLES | DRAWER REFRIGERATION | 41.00 Fahrenheit | |
| CLAMS | DRAWER REFRIGERATION | 36.00 Fahrenheit | |
| CAESAR SALAD DRESSING | PREP COOLER | 40.00 Fahrenheit | |
| SUSAGE | PREP COOLER | 40.00 Fahrenheit | |
| CHLORINE SANITIZER | DISHWASHER KITCHEN | 50.00 PPM | |
| QA SANITIZER | BUCKET | 200.00 PPM | |
| VEG BROTH | WALK IN COOLER | 39.00 Fahrenheit | |
| SHRIMPS | PREP COOLER | 44.00 Fahrenheit | |
| HOT WATER | 3-COMP SINK | 106.00 Fahrenheit | |
| SUSAGE | DRAWER REFRIGERATION | 43.00 Fahrenheit | |

Overall Comments:

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 **12/3/2025**. 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: APRIL
MANAGER

Signed On: November 19, 2025