

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 07/22/2026		Placard Color & Score GREEN 84		
Program PR0373092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIZZA ANTICA LLC		Inspection Time 15:00 - 16:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By RODRIGO				FSC NOE ZIRANDA 3/30/2027

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					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						S
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							
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		
K34	Warewash facilities: installed/maintained; test strips		
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	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	X	

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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: The food prep table at the entrance was measured 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Adjust the temperature setting and add ice for the warm days.

Minor Violations

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: Nozzle holder for the CO2 had build up of a debris.

[CA] Clean the nozzle holder and sanitizer.

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

Inspector Observations: One bulb at the exhaust hood was out.

[CA] Replace the burned out bulb.

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: Food prep sink has a leakage.

[CA] Fix/repair the leakage.

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

Inspector Observations: The health permit issued by this department was not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
GARLIC WITH OIL	PREP COOLER 2	41.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN	100.00 Fahrenheit	
PIZZA SAUCE	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	DRAWER PREP COOLER 1	45.00 Fahrenheit	
CHICKEN SALAD	WALK IN COOLER	45.00 Fahrenheit	PREP 15 MINUTES AGO
TOMATOES	FOOD PREP TABLE 1	41.00 Fahrenheit	
CALAMARI	DRAWER PREP COOLER 2	41.00 Fahrenheit	
MEAT BALLS	COOLING-WALK IN COOLER	35.00 Fahrenheit	
EGG	FOOD PREP TABLE 1	45.00 Fahrenheit	
QA SANITIZER	DISHWAHER BAR	200.00 PPM	
CHICKEN CUBES	PREP COOLER 2	44.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
CHLORINE SANITIZER	DISHWAHER LARGE	50.00 PPM	
MILK	REFRIGERATION BAR	40.00 Fahrenheit	
POATOES	PREP COOLER 3	41.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
PIZZA SAUCE	PREP COOLER 3	41.00 Fahrenheit	
PASTA	DRAWER REGRIGERATION	42.00 Fahrenheit	
CESAR SALAD SAUCE	PREP COOLER 1	43.00 Fahrenheit	

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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 **8/5/2026**. 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: rodrigo
PIC

Signed On: July 22, 2026