

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 FA0212331 - KRUSTI PIZZA & PASTA		Site Address 341 LAFAYETTE ST 104, SANTA CLARA, CA 95050		Inspection Date 01/27/2026		Placard Color & Score YELLOW 60		
Program PR0305328 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KRUSTI PIZZA & PASTA		Inspection Time 14:30 - 16:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By ABDULAZIZ ABOOBAKAR				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
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		X			N
K06	Adequate handwash facilities supplied, accessible		X		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		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							
K22	Sewage and wastewater properly disposed							
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed a food worker return from outside of the facility and begin food preparation without an intermediate handwashing step.

Follow-up By
02/03/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Specialist intervened and instructed the food employee to wash their hands properly.

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

Inspector Observations:

No soap or paper towels were available at the front hand washing station at time of this inspection.

Follow-up By
02/03/2026

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

[COS] The violation was corrected by setting paper towels in the dispenser and placing a soap dispenser at the handwashing station.

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: A. **MAJOR No sanitizer was available on site at the time of this inspection and the food worker could not demonstrate that the dishes and utensils have been properly cleaned and sanitized.**

Follow-up By
02/03/2026

B. **MINOR Observed a food worker use a towel to dry off a metal container after washing.**

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] The violation was corrected by temporarily ceasing food operations and a food worker was able to obtain chlorine bleach at the time of this inspection. Specialist instructed employee how to set up the 3-compartment sink during the inspection.

Minor Violations

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

Inspector Observations:

The person in charge did not have a valid food manager certification.

[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.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed dead adult cockroaches on the floors and on the piping of the water heater. No evidence of live cockroaches was observed at the time of inspection.

Follow-up By
02/03/2026

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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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:

A. Observed cutting boards and trays stored behind the faucet at the warewashing sink and preparation sink.

B. Observed a deep fryer stored in the restroom.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

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

Inspector Observations:

Observed the light in the walk in cooler to be unshielded/unprotected.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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:

A. Observed a small leak below the three compartment sink.

B. Observed the front handwashing sink to be slowly draining.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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:

A. Observed an accumulation of unused equipment stored on top of the walk in cooler.

B. Observed unused equipment stored throughout the service area.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

C. Observed the second door leading outside from the food preparation area to be propped open.

[CA] Maintain the facility fully enclosed to prevent the entrance of vermin.

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

Inspector Observations:

Observed an accumulation of grime on the walls behind the equipment behind the pasta preparation station and at the walls behind the pizza oven.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
WATER	HAND WASHING SINK	100.00 Fahrenheit	
SLICED TOMATOES	REACH IN PREPARATION COOLER	41.00 Fahrenheit	
RAW SHELLLED EGGS	WALK IN COOLER	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
MEAT SAUCE	REACH IN PREPARATION COOLER	41.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	

Overall Comments:

This inspection was conducted as a joint inspection by K. Vo. REHS, and J. Luces, REHS. This report was typed by J. Luces

Per PIC, facility currently has an open service request (SR0882343) from 9/18/2025 for the installation of a hood system (PC 11). Facility to follow up with Plan Check Department.

Observed deep fryer is currently stored in the restroom. Obtain approval from this department prior to the installation and use of the deep fryer.

Per PIC, facility is cooking pasta on an electric induction burner outside of the ventilation hood. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors per California Health and Safety Code:

114149.1. (a) Mechanical exhaust ventilation EQUIPMENT shall be provided over all cooking EQUIPMENT as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Facility to complete ongoing installation of the hood system, cook using the induction burners under the existing hood, or apply for hood exemption for the induction burners to the Plan Check Department.

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 2/10/2026. 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: Musto Gunal
Consulting
Signed On: January 27, 2026