

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 FA0251517 - CRAVING PIZZA		Site Address 1111 MERIDIAN AV 2, SAN JOSE, CA 95125	Inspection Date 08/07/2024
Program PR0365559 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CRAVING PIZZA LLC	Inspection Time 10:40 - 11:30
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By MUSTO	

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Major:

1. Lacking mounted paper towel dispenser at hand wash station in prep area and restroom. [CA] Install mounted paper towel dispenser. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

2. Lacking soap at ONLY hand wash station in prep area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Operator provided soap and paper towels.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking goose neck faucet at warewash sink. Observed ONLY a spray nozzle at warewash sink. [CA] Install a goose neck faucet, ensure faucet can reach all 3-compartments.

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: Found leaking faucet at 1-compartment sink and cold water knob. [CA] Secure leak.

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

Inspector Observations: 1. Found wall and ceiling panel with black marks. [CA] Clean.

2. Found broken tiles surrounding water heater. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (prep & RR)	100.00 Fahrenheit	
ambient	walk-in-cooler	29.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Craving Pizza

NEW OWNER: Craving Pizza LLC

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 9/1/24 - 8/31/25.

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This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 8/7/24.****

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

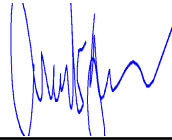
A routine inspection shall be conducted within 30 days.

Ensure all refrigeration units are plugged in and maintained at or below 41F.

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 **8/21/2024**. 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 Gunan
Project Manager

Signed On: August 07, 2024