

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 FA0305679 - PIZZA MY HEART		Site Address 1477 BERRYESSA RD 10, SAN JOSE, CA 95133		Inspection Date 10/07/2026		Placard Color & Score GREEN 85		
Program PR0448736 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIZZA MY HEART INC		Inspection Time 15:00 - 16:50			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By FERNANDO				FSC Cynthia Contreras 3/14/2031

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						S
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		X			S
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						
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			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	X	
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		
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		
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *MAJOR* Marinara sauce in deep gallon tub in under counter prep fridge measured 68F. Per PIC, marinara was taken out of the walk-in at 10:45am, 5 hours prior to inspection. No TPHC indicated.

[CA] Potentially hazardous foods shall be held cold at or below 41F or held hot at or above 135F

[COS] PIC voluntarily discarded marinara sauce. Agreed to portion replacement marinara sauce into smaller containers to better maintain temperature in prep fridge.

***MINOR* Pepperoni and shredded mozzarella on left side of prep line measured 44F and 45F respectively. Both pans were overfilled and were overflowing the pans. Items measured under 41F at the bottom of the pan. Per PIC, pepperoni and mozzarella were moved from the walk-in to the prep counter less than an hour prior.**

[CA] Potentially hazardous foods shall be held cold at or below 41F or held hot at or above 135F

[COS] PIC was instructed not to fill the pans as full so that entirety of contents stay below 41F.

Minor Violations

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

Inspector Observations: Hot water at prep sink measured at 95F.

[CA] Hot water at prep sinks shall be supplied at a minimum temperature of 120F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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: Employee beverage being stored in refrigerator under prep counter. Eggs being stored in walk-in were stored with RTE foods, when questioned about the storage, PIC indicated that the eggs were a personal item belonging to an employee.

[CA] Personal food and beverages of employees shall be stored away from food storage and prep areas to prevent possible contamination.

[COS] Personal items were moved to a designated area for employee belongings.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Marinara sauce	Walk-in	40.00 Fahrenheit	
Quaternary ammonium	Wiping cloth bucket	200.00 PPM	
Sliced tomato	Prep counter	36.00 Fahrenheit	
Marinara sauce 2	Prep fridge	68.00 Fahrenheit	VC&D
Sliced tomatoes	Walk-in	40.00 Fahrenheit	
Salad	Self-service	39.00 Fahrenheit	
Raw ground sausage	Prep counter	38.00 Fahrenheit	
Ambient	Fridge under prep counter	39.00 Fahrenheit	
Ambient	Reach-in freezer	12.00 Fahrenheit	
Pepperoni	Prep counter	40.00 Fahrenheit	Right side
Quaternary ammonium	3 compartment sink	200.00 PPM	
Marinara sauce 1	Prep fridge	45.00 Fahrenheit	Active use
Shredded mozzarella	Prep counter	38.00 Fahrenheit	Right side
Hot water	3 compartment sink	135.00 Fahrenheit	
Ambient	Walk-in	40.00 Fahrenheit	
Hot water	Hand wash sink near 3 comp	100.00 Fahrenheit	
Hot water	Hand wash sink at prep area	100.00 Fahrenheit	
Hot water	Prep sink	95.00 Fahrenheit	
Shredded mozzarella	Prep counter	45.00 Fahrenheit	Left side
Hot water	Handwash sink in restroom	100.00 Fahrenheit	
Ham	Prep counter	39.00 Fahrenheit	
Pepperoni	Prep counter	44.00 Fahrenheit	Left side

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 **10/21/2026**. 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: Josephine
Supervisor
Signed On: October 07, 2026