

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 FA0206301 - GRANDE PIZZERIA		Site Address 150 E SAN CARLOS ST, SAN JOSE, CA 95112		Inspection Date 10/01/2026		Placard Color & Score YELLOW 65			
Program PR0300998 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GRANDE PIZZERIA INC		Inspection Time 13:50 - 15:55				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By NICANDRO					FSC

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						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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		X			
K14	Food contact surfaces clean, sanitized			X	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	X	
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
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	X	
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

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

Inspector Observations:

Staff were observed picking up a bread on the floor, throw it away, and proceed to prep foods.

Follow-up By
10/08/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] EH inspectors instructed staff to wash their hands.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

1. A small fly was found adulterating bread in a plastic bag.

Follow-up By
10/08/2026

2. Staff were observed using an unsanitized ice paddle that had ran through a dishwasher not meeting the minimum chlorine requirement.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

3. Salmon was found thawed in an ROP state and not thawed per manufacturer's directions. Per staff, it had been thawing since yesterday.

[CA] Fish shall be in a frozen state before, during , and after vacuum packaging. Salmon's handling directions state to remove form packaging and thaw under refrigeration.

[COS] Items were VC&D.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Marinara and meat sauce were cooling in 5 gallon plastic buckets in an ice bath.

[CA] Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

K14 - 3 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:

The upright dishwasher was found measuring at less than 50PPM of chlorine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility to manually sanitize dishes at the three compartment sink.

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

Inspector Observations:

Small flies were present in the facility, particularly around the bar area.

[CA] Maintain the facility free of animals, pests, and vermin.

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K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

There was no PIC onsite. Spoke with permit holder, Nicandro, that a PIC shall be onsite at all hours of the operation. Nicandro stated it was the manager's day off.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

A raw shelled egg was found stored above produce in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

1. A residential insecticide spray can was found on the floor of the bar.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

2. A bottle of caulking was stored over bags of flour.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Sanitizer buckets were measured at 0 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

The back door was propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
GROUND BEEF	TWO DOOR REACH IN PREP COOLER NEAR COOK LINE	38.00 Fahrenheit	
CALAMARI	TWO DOOR REACH IN PREP COOLER NEAR COOK LINE	38.00 Fahrenheit	
SALAMI	PREP COOLER TOP NEAR PIZZA OVEN	40.00 Fahrenheit	
WARM WATER	HANDSINK NEAR COOK LINE	100.00 Fahrenheit	
WARM WATER	HANDSINK NEAR PIZZA OVEN	100.00 Fahrenheit	
MARINARA SAUCE	STEAM TABLE	145.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
SANITIZER BUCKET	NEAR PIZZA OVEN	0.00 PPM	CHLORINE
FISH	TWO DOOR REACH IN PREP COOLER NEAR COOK LINE	41.00 Fahrenheit	
MARINARA	WALK IN COOLER	38.00 Fahrenheit	
LASAGNA	WALK IN COOLER	39.00 Fahrenheit	
CUT TOMATO	PREP COOLER TOP NEAR COOK LINE	40.00 Fahrenheit	
SHREDDED MOZZARELLA	PREP COOLER BOTTOM NEAR PIZZA OVEN	40.00 Fahrenheit	
HAM	WALK IN COOLER	38.00 Fahrenheit	
PEPPORONI	PREP COOLER TOP NEAR PIZZA OVEN	39.00 Fahrenheit	
SHRIMP	TWO DOOR REACH IN PREP COOLER NEAR COOK LINE	38.00 Fahrenheit	
CUT TOMATOES	PREP COOLER TOP NEAR PIZZA OVEN	39.00 Fahrenheit	
SANITIZER	BUCKET NEAR STEAM TABLE	0.00 PPM	CHLORINE

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Obtain Food safety Certificate and Food Handler Cards within 60 and 30 days respectively of opening.

- Join inspection with Shannon R.

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 **10/15/2026**. 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.

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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: Nicandro
Owner

Signed On: October 01, 2026