

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 FA0255761 - PREMIER PIZZA		Site Address 3944 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 09/01/2025		Placard Color & Score GREEN 95		
Program PR0373523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PREMIER PIZZA INC		Inspection Time 15:20 - 16:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FERNANDA AND JESUS				FSC Krzysztof Laszczyk 8/18/2027

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						S
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						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						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		
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		X
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Ham measured 49F while filled over the fill-limit in the upper prep inserts of the prep unit across from the walk-in cooler. Per staff, ham had been taken out of the lower part of the prep unit 10 minutes prior. Containers of mayonnaise, tomato sauce, and house-made smokey sauce measured 48F-49F in containers maintained on the cutting board on top of the under-counter cooler across from the pizza oven. Staff stated that containers of sauce had been taken out of the under-counter unit less than 20 minutes prior for prep of pizzas.

[CA] Potentially hazardous food shall be held at or below 41F to prevent the growth of bacteria.

[COS] A portion of the ham was relocated to the lower prep unit. Containers of sauce relocated to the under-counter cooler.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Probe thermometer could not be provided.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ranch dressing	2-door upright in dining area	38.00 Fahrenheit	
uncanned pineapple	prep unit (upper inserts)	41.00 Fahrenheit	
mayonnaise	under-counter cooler	41.00 Fahrenheit	
hot water	prep sink/3 comp sink	120.00 Fahrenheit	
cooked chicken	walk-in cooler	39.00 Fahrenheit	
dough	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink/bathroom hs	100.00 Fahrenheit	
uncanned olives	prep unit (upper inserts)	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
cooked chicken	prep unit (lower)	40.00 Fahrenheit	

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 **9/15/2025**. 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: Fernanda Alfaro
Cashier

Signed On: September 01, 2025