

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 FA0261665 - PIZZA BY THE SLICE @ THE PLEX		Site Address 800 EMBEDDED WY, SAN JOSE, CA 95138		Inspection Date 07/07/2026		Placard Color & Score GREEN 89		
Program PR0383736 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SPORTSPLEX FOOD & BEV I		Inspection Time 16:00 - 17:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO BARRAGAN				FSC Rodrigo Alejandro Espinoza Fontes 09/25/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	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		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	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		
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

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: Chlorine at kitchen warewash machine and bar warewash machine measured at 0ppm. [CA] Ensure chlorine concentration in mechanical warewash machines measure at 50ppm. [COS] PIC will have staff manually warewash until machines can be repaired.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Lack of consumer advisory on menu for raw/undercooked foods. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in cooler	35.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
ahi	food prep cold hold	41.00 Fahrenheit	
chlorine	bar warwash	0.00 PPM	
beef patty	drawer cooler	42.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
shredded cheese	food prep cold hold	41.00 Fahrenheit	
chicken	reach-in freezer	2.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
hash browns	lowboy cooler	39.00 Fahrenheit	
sushi rice	food prep surface	133.00 Fahrenheit	
chicken	cook temp	181.00 Fahrenheit	
tomatoes	food prep cold hold	38.00 Fahrenheit	
sausage	food prep cold hold	41.00 Fahrenheit	
chlorine	kitchen warewash machine	0.00 PPM	
quat	sanitizer bucket	200.00 PPM	
salmon	food prep cold hold	43.00 Fahrenheit	
chlorine	beerwall warewash	50.00 PPM	
hot water	handwash station near beerwall	100.00 Fahrenheit	
chicken	hot hold (warmer)	135.00 Fahrenheit	
imitation crab	reach-in freezer	19.00 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 **7/21/2026**. 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.

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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: Alejandro Fuentes
Manager

Signed On: July 07, 2026