

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 FA0260277 - PIZZA MY HEART		Site Address 850 EL PASEO DE SARATOGA, SAN JOSE, CA 9513		Inspection Date 03/05/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0381480 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PIZZA MY HEART INC		Inspection Time 15:25 - 16:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By AJ				FSC Steven Newton Jr 04/17/2026

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						
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	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		
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	X	
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		
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: *REPEAT VIOLATION*

At the front prep line cooler, cut tomatoes measured at 51F. PIC stated cut tomatoes were relocated from the walk in cooler approximately 20 minutes prior to measurement. All other PHFs in the unit measured at 41F or below.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: PIC decided to voluntarily discarded cut tomatoes.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Minor dent on canned artichoke quarters.

[CA]: Thoroughly check canned food items and ensure canned items are in good condition.

[COS]: PIC discarded canned artichoke quarters.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Last routine inspection report from 08/07/2024 stated the facility's plan in rolling out "To Good To Go" in which pizzas that were removed from temperature control after two hours are to be on sale for an additional 1 hour. "To Good To Go" program observed in place during inspection. HACCP plan on file states "if a pizza reaches the two-hour mark, that pizza is discarded. PIC stated that "To Good To Go" per corporate does not deviate from HACCP plan. No HACCP plan was provided at the time of inspection.

[CA]: Facility shall maintain HACCP plan on site and available upon request. Facility shall follow HACCP plan at all times.

PIC to provide updated HACCP plan to Specialist via email at Princess.Lagana@deh.sccgov.org. Otherwise, facility may submit Time As A Public Health Control (TPHC) procedure to Specialist in which Potentially Hazardous Food (PHFs) are discarded within 4 hours after it was removed from temperature control.

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: Testing method for measuring Quat ammonium sanitizer not provided.

[CA]: Provide a testing method (for ex: test strips) for Quat ammonium sanitizer.

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

Inspector Observations: At the front prep area, sanitizer bucket contained 0 ppm of Quat Ammonium sanitizer.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	restroom hand sink	100.00 Fahrenheit	
water	3 comp sink	127.00 Fahrenheit	
pizza sauce, cut tomatoes	walk in cooler	40.00 Fahrenheit	
ambient temp	2 door freezer	1.10 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
chicken salad	reach in	41.00 Fahrenheit	
pepperoni, deli ham, cooked garlic	prep line cooler	40.00 Fahrenheit	40F - 41F

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Overall Comments:

Discussed proper storage of utensils that are in between use.

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 **3/19/2025**. 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.

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: Mark Newton
General Manager

Signed On: March 05, 2025