

# 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 FA0200392 - BLUE LINE PIZZA		Site Address 415 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/01/2024	
Program PR0305751 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE PIZZA ALLIANCE 1, LLC		Inspection Time 14:00 - 16:05
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By NICOLE	FSC Nicole Trevino 03/18/2026		

Placard Color & Score
<b>GREEN</b>
<b>85</b>

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						S
K07 Proper hot and cold holding temperatures	X						
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		
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		X
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		X
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:

1. In the back of house area, at the ware wash machine, chlorine was measured at 0 PPM while actively washing dishes.

2. In the bar area, at the ware wash machine, chlorine was measured at 0 PPM while actively washing dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] Dishes shall be washed, rinsed, and sanitized in the three compartment sink until the ware wash machines are in proper working order. All dishes washed in the ware wash machine were re-sanitized.

3. In the back of house area, on the interior upper lip of the ice machine, mold-like growth was observed.

[CA] Maintain the ice machine clean and in good repair.

### Minor Violations

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

#### Inspector Observations:

1. In the back of house, near the mop sink, numerous small flies were found.

2. In the bar area, near the counter closest to the entrance and near the beer taps, small flies were found.

3. In the hallway near the restrooms, behind the soda syrup racks and CO2 tanks, numerous rodent droppings were found.

4. In the cabinets between the bar area and entrance to the kitchen, in the bottom cabinets, numerous rodent droppings were found.

[CA] Ensure to maintain the facility free of animals and vermin at all times. Clean and sanitize affected areas of droppings.

Note: Per PIC, they have routine pest control services and have been treating for the flies.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

#### Inspector Observations:

The drain line from the 3 compartment sink is leading directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide an air gap between the drain pipe and the entrance of the floor sink.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

#### Inspector Observations:

In the back of house area, in between the pizza oven and the large prep cooler, there are numerous floor tiles missing. Per PIC, they had a repair on one of the pipes about 6 months ago and have not had the flooring repaired.

### Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Hand Washing Sinks - All	106.00 Fahrenheit	
Lactic Acid - Sanitizer	Three Compartment Sink	450.00 PPM	
Chlorine - Sanitizer	Ware Wash Machine	0.00 PPM	
Canned Beer	Upright Cooler	40.00 Fahrenheit	
Meat Marinara	Counter	75.00 Fahrenheit	TPHC
Garlic Infused Oil	Counter	75.00 Fahrenheit	
Cheese	Counter	44.00 Fahrenheit	TPHC
Chicken	Walk in Cooler	40.00 Fahrenheit	
Salami	Walk in Cooler	39.00 Fahrenheit	
Chicken	Prep Cooler	48.00 Fahrenheit	Cooling <6 hours total
Beer Keg	Undercounter Cooler	41.00 Fahrenheit	
Water	Three Compartment Sinks - All	125.00 Fahrenheit	
Cheese	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Ware Wash Machine - Bar	0.00 PPM	
Meatball	Walk in Cooler	39.00 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 **8/15/2024**. 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:** Nicole Trevino  
General Manager

**Signed On:** August 01, 2024