

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 FA0250354 - PIZZA CALIFORNIA		Site Address 1708 OAKLAND RD 500, SAN JOSE, CA 95131		Inspection Date 04/16/2026		Placard Color & Score GREEN 96		
Program PR0360700 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA CLASSIC FOOD		Inspection Time 10:20 - 12:05			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By HARJEET				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						S
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						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		
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	X	
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *In the customer self-service/condiment area next to the soda machine: observed plastic forks stored vertically with mouth part facing up.*

[CA] *Store utensils with the mouth part facing down to reduce contamination risk.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Per operator, a new soda machine was just installed yesterday (different type/model number).*

[CA] *Prior to the installation of any new equipment, submittal and written approval is required to Plan Check.*

Submit plans for the soda machine by 10/16/26. See Plan Check information below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, REAR	100.00 Fahrenheit	
	WAREWASHING AREA		
CHEESE, MEATS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP	120.00 Fahrenheit	
	SINK		
SLICED TOMATOES	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
SAUCES	SMALL PREP UNIT	41.00 Fahrenheit	
CHICKEN, HAM, CHEESE	LARGE 3-DOOR PREP UNIT	41.00 Fahrenheit	
CORN	FRONT PREP COUNTERTOP	41.00 Fahrenheit	
	INSERTS		

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: PIZZA CALIFORNIA

NEW OWNER: BAY AREA PIZZA INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 5/1/26 - 4/30/27. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 4/16/26**

***Permit condition: The facility only has one handsink in the warewashing area, and no handsinks in the front food prep areas (staff must walk through 2-3 rooms/corridor area to reach the handsink from the frontmost prep area). If any handwashing violations occur in the future, the facility may be required to install a handsink in the food prep area.**

Other notes:

- The prep sink lacks a drainboard. Operator stated that staff usually cut vegetables on top of a large board placed on top of the 3-compartment sink, then vegetables are washed/rinsed in a large spinner. Specialist informed operator that no food prep/handling is permitted at the 3-compartment sink. Operator proposed that they start cutting vegetables at the prep table adjacent to the prep sink, and then wash vegetables in the prep sink. This method may be revoked in the future (especially if food handling violations are observed), at which point the prep sink will need to be upgraded to a type with a drainboard.

- Specialist may follow up regarding the upright dishwasher type/possible hood requirement.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday. EQUIPMENT MUST BE FINALED BY PLAN CHECK BEFORE 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 **4/30/2026**. 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.

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: Harjeet Singh
Owner

Signed On: April 16, 2026