

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 FA0283177 - LA PIZZERIA CUPERTINO	Site Address 10088 N WOLFE RD 120, CUPERTINO, CA 95014	Inspection Date 10/19/2026
Program PR0424799 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SACCOMURO CORPORATIO	Inspection Time 10:20 - 11:20
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By YU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink near the cook-line lacked any form of soap or a soap dispenser. Same hand sink lacked paper towels in adjacent wall-mounted dispenser.

Observed the aforementioned hand sink to be extremely slow draining.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Ensure hand sink is capable of adequately draining.

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

Inspector Observations:

Water measured at a maximum of 117F from the three compartment sink at the bar. Per the PIC, the bar area will be removed and renovated into additional dining space.

[CA] Hot water shall be supplied at a minimum of 120F from all sinks throughout the facility, except for hand washing sinks.

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:

1. Upright chlorine-based mechanical dishwasher observed unplugged. Per the PIC, the dishwasher is currently non-functional, and they are awaiting a part replacement.

[CA] Repair mechanical dishwasher and maintain in good repair.

2. At the rinse station adjacent to the mechanical dishwasher, observed the sprayer nozzle in disrepair. Nozzle is incapable of dispensing water.

[CA] Repair sprayer nozzle and maintain in good repair.

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

Inspector Observations:

Refrigeration units lack internal thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

OFFICIAL INSPECTION REPORT

Facility FA0283177 - LA PIZZERIA CUPERTINO	Site Address 10088 N WOLFE RD 120, CUPERTINO, CA 95014	Inspection Date 10/19/2026
Program PR0424799 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SACCOMURO CORPORATION	Inspection Time 10:20 - 11:20

Inspector Observations:

Observed cracks, crevices, and holes in the walls and ceilings throughout the kitchen area.

[CA] Ensure any holes, cracks, gaps, or crevices are sealed to prevent the intrusion or harborage of vermin in the facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	41.00 Fahrenheit	
ambient	three-door prep cooler - cook-line	40.00 Fahrenheit	
	- left		
ambient	walk-in freezer	16.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
ambient	three-door prep cooler - near pizza oven	73.00 Fahrenheit	unplugged; per PIC, will be removed
warm water	hand sink - back kitchen	100.00 Fahrenheit	
warm water	hand sink - restrooms	100.00 Fahrenheit	
ambient	drawer coolers - under cook-line	73.00 Fahrenheit	unplugged; per PIC, will be removed
hot water	prep sink	120.00 Fahrenheit	
ambient	three-door prep cooler - cook-line	33.00 Fahrenheit	
	- right		
hot water	three compartment warewashing sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Jing Yan

NEW OWNER: Jing Yan, Inc

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

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2552.00 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: 11/01/2026 - 10/31/2027. 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.

***Structural Review inspection conducted on 10/19/2026**

***Permit condition: ONLY PREPACKAGED FOODS IN ORIGINAL CONTAINER ALLOWED IN BACK STORAGE AREA.**

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

*Notes:

Per the PIC, they may elect to remove old equipment and install new equipment in the future. Informed PIC that if the facility wishes to add any new equipment, plans must be submitted to DEH Plan Check at dehplanchek@deh.sccgov.org and approval

OFFICIAL INSPECTION REPORT

Facility FA0283177 - LA PIZZERIA CUPERTINO	Site Address 10088 N WOLFE RD 120, CUPERTINO, CA 95014	Inspection Date 10/19/2026
Program PR0424799 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SACCOMURO CORPORATION	Inspection Time 10:20 - 11:20

must be obtained prior to installation. Failure to comply may result in unapproved equipment being impounded.

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 **11/2/2026**. 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: Yu
New Owner
Signed On: October 19, 2026