

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 FA0209580 - FAST PIZZA DELIVERY	Site Address 461 BLOSSOM HILL RD B, SAN JOSE, CA 95123	Inspection Date 10/21/2024
Program PR0305011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name RAMG 5 STAR PIZZA INC	Inspection Time 11:35 - 12:05
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By GURWINDER

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels and soap were not provided at the only handwash sink in the preparation area. Per PIC, they have been using the preparation sink to wash hands. When water is turned on at hand wash sink, the water spills out from under neath the sink and onto the floor. Per manager on the phone, they have a plumber scheduled to come out today to repair the handwash sink. [CA] Maintain soap and paper towels at handwash sink at all times. Ensure that handwash sink is available for use at all times during operation. [SA] The first compartment of the three compartment sink may be used to wash hands temporarily.

If handwash sink is not repaired by 10/23/2024, facility may be subject to closure.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Chorizo, chicken, ground beef and tomatoes in cold holding inserts in preparation unit measured 50F-53F. Per PIC, they had been in the unit since the previous night. Cold holding inserts were filled several inches above the fill line. [CA] Maintain PHF at 41F or below or 135F or above. [COS] PIC VC&D.

Minor Violations

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

Inspector Observations: Observed many flies in the preparation areas. [CA] Maintain facility free of flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk in fridge	41.00 Fahrenheit	
Ground beef	Cold holding insert	52.00 Fahrenheit	
Diced tomatoes	Cold holding insert	50.00 Fahrenheit	
Chorizo	Cold holding insert	53.00 Fahrenheit	
Ambient air	Preparation unit	41.00 Fahrenheit	
Chicken	Walk in fridge	41.00 Fahrenheit	
Chicken	Cold holding insert	53.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	

Overall Comments:

Reference: CO0155575

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 **11/4/2024**. 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.

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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

Gaurav

Received By: Gaurav Kochar
Owner
Signed On: October 21, 2024