

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 FA0201501 - SPOT-A-PIZZA PLACE		Site Address 133 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 07/24/2025		Placard Color & Score YELLOW 61		
Program PR0302716 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AHANA ENTERPRISES INC		Inspection Time 14:45 - 16:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By RUBY				FSC Navriio Sandhu 12/21/2029

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						
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						
K14	Food contact surfaces clean, sanitized			X				N
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		X			N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

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

Inspector Observations:

1. Two packages of raw bacon measured 49F in the walk-in refrigerator. Per operator, it was placed into the walk-in last night.

Follow-up By
07/29/2025

[CA] PHF shall be held at or below 41F.

[COS] Operator VC&D bacon. See VC&D report.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Facility lacked hot water. Water heater observed to be turned off at time of inspection. PIC stated that water heater started leaking earlier this morning, and so they turned it off. Facility has been in operation without hot water since morning.

Follow-up By
07/29/2025

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[COS] Operator turned hot water heater back on.

Minor violation:

Handwash sink in the bathroom is capable of outputting water at a maximum of 74F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Multiple employees do not have valid food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 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:

Large amount of black buildup observed on table-mounted can opener blade. Can opener not actively in use.

[CA] Clean and sanitize regularly to prevent contamination.

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

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Inspector Observations:***REPEAT VIOLATION*****Follow-up By
07/29/2025****1. Rat droppings observed in multiple areas of the facility:**

- On the floor next to the pizza oven
- On a cutting board on a shelf above the 3 compartment sink
- On a table near the back door adjacent to a stack of pizza boxes
- On a can on the lower shelf of a shelving unit to the left of the walk-in

Facility provided monthly pest control report, which stated that no live activity was observed prior to treatment*[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.*****Recommend getting pest control services more often (every 1 or 2 weeks, instead of every month, until the rodent presence is resolved****2. 5+ flies observed in kitchen area.****[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Keep doors closed to prevent the intrusion of pests and vermin.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:**1. Raw meat stored directly over lettuce in the walk-in.****[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.****2. Open bags of flour adjacent to flour mounted mixer.****[CA] Keep bags closed to prevent contamination via pests or vermin.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:**Bags of flour stored on the floor.****[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:**Refrigeration unit MUST be capable of holding PHF at or below 41F. After leaving the door closed for 20+ minutes, ambient of walk-in refrigerator measured 46F. PIC states that unit ambient measured 40F-41F earlier today. Continue to monitor and call technician if unit temperature and PHF inside does not reach 41F.****Follow-up By
07/29/2025****[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

Scoop handle stored in contact with flour in bulk storage bin.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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:

Janitorial (mop) sink water faucets do not work. Employee states that he fills up the water for the mop bucket in the 3 compartment sink, and then washes mops in the mop sink.

[CA] Repair plumbing fixture and maintain in clean and good repair, so that mop sink is able to output hot (120F or above) and cold water.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. Back door observed to be left open at time of inspection.

[CA] Keep doors closed to prevent the intrusion of pests/vermin.

2. Unchained CO2 bottle directly underneath the register.

[CA] Chain/secure to rigid structure.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has downsized their water heater without going through DEH plan check.

Follow-up By
08/07/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

FACILITY MUST SUBMIT PLANS FOR NEW WATER HEATER INSTALLATION TO DEH PLAN CHECK WITHIN THE NEXT 2 WEEKS

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken wings	prep unit #2 (lower)	39.00 Fahrenheit	
frozen angus patties	residential freezer	17.00 Fahrenheit	
sliced tomatoes	walk-in refrigerator	48.00 Fahrenheit	cooling, sliced less than 2 hours prior
hot water	3 compartment sink	120.00 Fahrenheit	
cooked chicken strips	walk-in refrigerator	41.00 Fahrenheit	
sliced tomatoes	prep unit #2 (upper)	38.00 Fahrenheit	
half and half	under-counter fridge unit below alcohol dispenser	39.00 Fahrenheit	
cooked chicken strips	prep unit #1 (lower)	40.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
ice cream	ice cream freezer display	3.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

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A follow-up inspection will be conducted to verify compliance with all of the cited major violations. Follow-up inspection shall be conducted within the next 1 to 3 business days. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Joint inspection with M. Chin. Report written by M. Chin.

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 **8/7/2025**. 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: navroop sandhu
owner

Signed On: July 24, 2025