

# 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

<b>Facility</b> FA0255484 - PIZZA ANTICA		<b>Site Address</b> 334 SANTANA ROW 1065, SAN JOSE, CA 95128		<b>Inspection Date</b> 04/30/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">91</div>		
<b>Program</b> PR0373092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> PIZZA ANTICA LLC		<b>Inspection Time</b> 14:45 - 16:30			
<b>Inspected By</b> HINA WYNE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RODRIGO OSORIO				<b>FSC</b> RODRIGO OSORIO 9/10/2025

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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						S
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	X	X
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		X
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	X	X

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

## 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: Observed container with cloths inside the bar hand washing sink.**

**[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] PIC took out the container.**

**Both restrooms have pile of paper towels next to the hand washing sink for use.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required after using restroom. Facility shall install a paper towel dispenser in the restrooms.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Frozen chicken feet were thawing at room temp in the warewashing area.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:**

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

**[COS] PIC took the frozen chicken feet bag to the prep table and thawed it under running water.**

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

**Inspector Observations: Lack monitoring thermometer inside the reach in cooler.**

**[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Health permit was not posted in public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

**[COS] PIC posted the health permit.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HANDWASHING BAR	100.00 Fahrenheit	
MEAT BALLS	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM 2	100.00 Fahrenheit	
SANITIZER	DISHWASHER KITCHEN	200.00 PPM	
HOT WTER	HANDWASHING KITCHEN 2	100.00 Fahrenheit	
PORK BELLY	REACH IN COOLER	40.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN 1	100.00 Fahrenheit	
PIZZA SAUCE	COLD HOLDING	40.00 Fahrenheit	
PORK	COLD HOLDING	40.00 Fahrenheit	
SHRIMPS	COLD HOLDING	40.00 Fahrenheit	
CHICKEN	COLD HOLDING	39.00 Fahrenheit	
SANITIZER	DISHWASHER BAR	100.00 PPM	
HOT WATER	HANDWASHING RESTROOM 1	100.00 Fahrenheit	
DOUGH	REACH IN COOLER	40.00 Fahrenheit	
ICE CREAM	FREZEER	10.00 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 **5/14/2024**. 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: RODRIGO OSORIO  
PIC  
Signed On: April 30, 2024