

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 FA0212331 - KRUSTI PIZZA & PASTA		Site Address 341 LAFAYETTE ST 104, SANTA CLARA, CA 95050	Inspection Date 01/28/2026
Program PR0305328 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name KRUSTI PIZZA & PASTA	Inspection Time 10:45 - 11:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MUSTO GUNAL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/27/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/28/2026

Cited On: 01/27/2026

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

Compliance of this violation has been verified on: 01/28/2026

Cited On: 01/27/2026

K14 - 8 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

Compliance of this violation has been verified on: 01/28/2026

Minor Violations

Cited On: 01/27/2026

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

Compliance of this violation has been verified on: 01/28/2026

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	

Overall Comments:

On-site to conduct a follow-up to the routine inspection dated (1/27/2026).

- K05: Hands not clean. No active food preparation at the time of inspection. Discussed handwashing policy with the PIC.
- K06: Inadequate handwash stations. Observed handwash stations in the preparation area and in the restroom are fully stocked and accessible at the time of inspection.
- K07: Food contact surfaces unclean and unsanitized. Observed the 3-compartment sink is set up with sanitizer solution at the time of inspection. Discussed washing, rinsing, and sanitizing procedures with PIC.

Upon review, facility has an open service request (SR0882343) for the installation of a ventilation hood system (PC 11) with an outstanding invoice. The invoice must be paid to proceed with the Plan Check application and installation of the hood system. The invoice shall be paid by 2/4/2026, or facility may be subject to further enforcement action including impoundment of cooking equipment. Provided copy of invoice and Plan Check contact information during inspection.

Per permit condition, facility was required to install a 3-compartment sink by 2020. Per PIC, the 3-compartment sink was installed a few years prior and did not obtain approval from this Department or from the City. Observed the 3-compartment sink is currently installed above an above-ground grease trap. PIC stated that this 3-compartment sink was included in the plans submitted above.

At the time of inspection, there was a foul odor around the 3-compartment sink. PIC stated that the grease trap is serviced every 4 months.

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Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

*** For general inquiries or schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.**

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 **2/11/2026**. 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: Musto Gunal
Consulting
Signed On: January 28, 2026