

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 FA0208434 - TASTY PIZZA		Site Address 2850 QUIMBY RD 140, SAN JOSE, CA 95148	Inspection Date 07/09/2024
Program PR0305148 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SN PIZZA CORP	Inspection Time 13:45 - 14:45
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By THANH HOANG ANH HUYNH	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple live cockroaches were observed above the three compartment warewash sink, above the mechanical dishwasher, and on the grease trap.

[CA] Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminate and verified by a district inspector, the facility shall be closed. Suzanne Lew, a Supervising Registered Environmental Health Specialist with the county of Santa Clara has approved the closure.

Follow-up By
07/10/2024

Minor Violations

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: There is no approved quaternary ammonia sanitizer measuring strip in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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: There is no wet mop hanger by the janitorial sinks.

[CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hanged on the wet mop hanger.

There is a gap between the screen door and the finish concrete floor in the back door.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk-in cooler	38.00 Fahrenheit	
Ambient	Undercounter fridge	39.00 Fahrenheit	
Hot water	Three compartment sink	135.00 Fahrenheit	

Overall Comments:

Note: I stopped by the facility to conduct a change ownership inspection. However, couple of live and dead cockroaches were observed below the three compartment sink and by the grease trap. Therefore, the facility shall remain closed.

Here is the change of ownership information.

This limited inspection is conducted for a change of ownership for SR0877217

NEW OWNER: Pizza Me NEW FACILITY NAME: Pizza Me

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

FP10 \$1,107.00 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner date.

Permit issued and valid: 08/01/24 - 07/31/25. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be done within 10 days.

OFFICIAL INSPECTION REPORT

Facility FA0208434 - TASTY PIZZA	Site Address 2850 QUIMBY RD 140, SAN JOSE, CA 95148	Inspection Date 07/09/2024
Program PR0305148 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SN PIZZA CORP	Inspection Time 13:45 - 14:45

The official Environmental Health permit must post permit in public view and copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

***Structural Review inspection conducted on 7/9/2024**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/23/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: THANH HOANG ANH HUYNH
OWNER

Signed On: July 09, 2024