

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 FA0208743 - TONY & ALBA'S PIZZA & PASTA		Site Address 3137 STEVENS CREEK BL, SAN JOSE, CA 95117		Inspection Date 01/29/2026		Placard Color & Score GREEN 98		
Program PR0304546 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MANGIA TUTTI, INC		Inspection Time 11:15 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JACQUELINE KNAUS				FSC DIANA VALLORZ 08/28/2026

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						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						S
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						S

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		
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		
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		
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Food prep sink has a leaking faucet.

[CA] Repair/fix the leaking faucet.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
TOMATOES	PREP TABLE	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	
CHEESE	PREP TABLE	40.00 Fahrenheit	
CHICKEN	PREP TABLE	40.00 Fahrenheit	
RAVIOLI	FREEZER	10.00 Fahrenheit	
MARINERA SAUCE	HOT HOLDING	150.00 Fahrenheit	
GROUND PORK	PREP TABLE	40.00 Fahrenheit	
PIZZA SAUCE	PREP TABLE 2	38.00 Fahrenheit	
MARINERA SAUCE	COOKING	180.00 Fahrenheit	
PIZZA	REFRIGERATION	40.00 Fahrenheit	
GROUND BEEF	PREP TABLE	38.00 Fahrenheit	
CAKE	WALK IN COOLER	42.00 Fahrenheit	
DOUGH	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
CHICKEN	REHEATING	180.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
BECHAMAL SAUCE	COOKING	180.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	

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 **2/12/2026**. 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.

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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



Received By: JACQUELINE KNAUS
PIC

Signed On: January 29, 2026