

# 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><br>FA0255761 - PREMIER PIZZA                                    |  | <b>Site Address</b><br>3944 RIVERMARK PLZ, SANTA CLARA, CA 95054 |                                        | <b>Inspection Date</b><br>05/18/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>95</b> </div> |  |                                            |
| <b>Program</b><br>PR0373523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                  | <b>Owner Name</b><br>PREMIER PIZZA INC |                                      | <b>Inspection Time</b><br>14:55 - 16:00 |                                                                                                                                                                |  |                                            |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                                        | <b>Consent By</b><br>SEAN            |                                         |                                                                                                                                                                |  | <b>FSC</b> Krzysztof Laszczy<br>08/18/2027 |

  

| 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  |       |       |        |     |     | 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  |       |       |        |     |     |     |
| 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   |     |
| K12                            | Returned and reservice of food                                              | X  |       |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      | X  |       |       |        |     |     | S   |
| 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     |        |     |     |     |
| 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                                    | 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                    |     |     |
| 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               |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                           |                                  |
|--------------------------------------------------------------------------|-----------------------------------|-----------------------------------------------------------|----------------------------------|
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| Program<br>PR0373523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>PREMIER PIZZA INC                           | Inspection Time<br>14:55 - 16:00 |
| 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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### ***Inspector Observations:***

***Water at the hand sink at the back kitchen measured 71F. Hot water handle is inoperable. Per staff, they are working on a repair.***

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

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

#### ***Inspector Observations:***

***Open bag of flour stored on the floor directly underneath the hand sink at the back of the kitchen.***

***Box of chicken wings stored directly on the floor in the walk-in cooler.***

***[CA] Food shall be stored a minimum of 6 inches off the floor to prevent contamination. Ensure that after being opened, bags of bulk foods are stored in NSF containers with tight fitting lids. Ensure food is stored away from hand sinks to prevent splash contamination.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item               | Location                                      | Measurement       | Comments |
|--------------------|-----------------------------------------------|-------------------|----------|
| hot water          | three compartment sink                        | 120.00 Fahrenheit |          |
| mozzarella         | prep cooler                                   | 39.00 Fahrenheit  |          |
| tomato sauce       | two-door under-counter cooler - front kitchen | 40.00 Fahrenheit  |          |
| mushrooms          | prep cooler                                   | 38.00 Fahrenheit  |          |
| chicken wings      | walk-in cooler                                | 34.00 Fahrenheit  |          |
| sausage            | prep cooler                                   | 38.00 Fahrenheit  |          |
| paneer             | two-door upright cooler - dining area         | 40.00 Fahrenheit  |          |
| uncanned corn      | two-door upright cooler - dining area         | 39.00 Fahrenheit  |          |
| warm water         | hand sink - restroom                          | 100.00 Fahrenheit |          |
| uncanned olives    | prep cooler                                   | 40.00 Fahrenheit  |          |
| cubed chicken      | walk-in cooler                                | 35.00 Fahrenheit  |          |
| water              | hand sink - back kitchen                      | 72.00 Fahrenheit  |          |
| smoky cream sauce  | two-door under-counter cooler - front kitchen | 39.00 Fahrenheit  |          |
| ham                | prep cooler                                   | 38.00 Fahrenheit  |          |
| sausage            | walk-in cooler                                | 35.00 Fahrenheit  |          |
| bbq sauce          | two-door under-counter cooler - dining area   | 41.00 Fahrenheit  |          |
| chlorine sanitizer | mechanical dishwasher                         | 50.00 PPM         |          |
| pepperoni          | prep cooler                                   | 39.00 Fahrenheit  |          |
| chicken wings      | two-door under-counter cooler - front kitchen | 40.00 Fahrenheit  |          |
| artichokes         | prep cooler                                   | 40.00 Fahrenheit  |          |
| pesto sauce        | two-door under-counter cooler - front kitchen | 39.00 Fahrenheit  |          |
| ranch              | two-door under-counter cooler - dining area   | 41.00 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 **6/1/2026**. 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: Sean  
Staff  
Signed On: May 18, 2026