

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 FA0259544 - BLUE LINE PIZZA		Site Address 146 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 01/28/2026		Placard Color & Score GREEN 83		
Program PR0380290 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE PIZZA ALLIANCE 3, LLC		Inspection Time 11:00 - 12:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ANTONIO SALGADO				FSC Antonio Salgado 11/15/29

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						
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						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						S
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				

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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Prep table next to the cook line had PHFs measured between 41-44°F at the time of inspection. Some PHFs containers were stacked on top of one another and lids were open.*
[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit serviced if temperature does not go down.*
[SA] *Extra containers that were stacked were moved to the under counter part of the prep table. Continue to monitor unit.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Container of cut lettuce was on top of a dry rack tray that is used for cleaning dishes. No evidence of contamination noted.*
[CA] *No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.*
[SA] *Container of cut lettuce was moved and will be re-washed again and transfered into a new container.*

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

Inspector Observations: *Multiple flies noted in the back kitchen area at the time of inspection.*
[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control to place approved blue lights around the facility.*

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

Inspector Observations: *Bags of onions noted on the floor of the walk in at the time of inspection.*
[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*
[COS] *PIC was able to move all the product to the shelving inside of the walk in.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *1. Air curtain the back of the facility is not operational at the time of inspection.*
[CA] *Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Make repairs to air curtain.*

2. Cardboard is being used to line shelving around the facility.
[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Two of four light bulbs under the hood system are out at the time of inspection.*
[CA] *Replace the light bulbs under the hood system.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Produce walk in has stainless steel flooring that has come off flooring and is damaged.*
[CA] *The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Make repairs to walk in properly.*

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk in	39.00 Fahrenheit	
Cooked sausage	Walk in	45.00 Fahrenheit	Cooling for about 2-hours.
Cheese	Prep table	44.00 Fahrenheit	Adjust to 41°F below.
Ambient	Produce walk in #2	39.00 Fahrenheit	
Ambient	Under counter freezer	5.00 Fahrenheit	
Ambient	Under counter refrigeration bar (2x)	40.00 Fahrenheit	Non-PHF's
Cheese	Prep table #2	40.00 Fahrenheit	
Cooked chicken	Walk in	41.00 Fahrenheit	Cooled.
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cooked pizza	Cook line	202.00 Fahrenheit	Final cook temperature.
Sanitizer (Quats)	Sanitizer buckets	200.00 PPM	
Spinach dip	Prep table #2	41.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Hot water	3-Compartment/3-compartment (bar)/ prep/mop sinks	120.00 Fahrenheit	
Sausage	Prep table	40.00 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 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: Antonio Salgado
Manager
Signed On: January 28, 2026