

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0285445 - CALIFORNIA PIZZA KITCHEN		Site Address 3535 MONROE ST, SANTA CLARA, CA 95051		Inspection Date 07/24/2025	
Program PR0427927 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CALIFORNIA PIZZA KITCHEN		Inspection Time 13:40 - 15:25
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By ELISEO SOLIS	FSC Eliseo Solis 07/28/2025		

Placard Color & Score
GREEN
87

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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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						
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	X	
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	X	
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		

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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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed handwash facility near the front entrance (next to cook line) is lacking paper towels. Another handwash sink was available nearby and was fully stocked with soap and paper towels. [CA] Handwash sinks shall be supplied with soap and paper towels at all times. [COS] PIC stocked the handwash facility with paper towels.

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

Inspector Observations: At the preparation line inserts, measured cut tomato at 41-47F and cheddar cheese at 45-49F. Per PIC, foods were transferred from the walk-in cooler less than 4 hours prior to temperature measurement. The cut tomato was stored in a double stacked, plastic container. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] The cut tomato was removed from the double container. The cut tomato and cheddar cheese were relocated to the drawer refrigeration for rapid cooling.

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

Inspector Observations: Observed several gnats in the back area, nearby the janitorial sink and syrup storage. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: At the cook line, observed tray of cooked chicken stored on top of the trash can. [CA] Food shall be separated and protected from possible contamination. [COS] Tray of chicken was relocated to food preparation counter.

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: Facility's test strips for sanitizer (Sink and Surface Sanitizer) have expired. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked chicken	drawer refrigeration	41.00 Fahrenheit	
pizza dough	3-door upright refrigeration (back)	38.00 Fahrenheit	
water	high temperature dishwasher	160.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cut tomato	preparation line insert (pizza)	36.00 Fahrenheit	
cooked zucchini	walk-in cooler	67.00 Fahrenheit	Cooling.
diced tomato	preparation line insert	38.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
pepperoni	walk-in freezer	4.00 Fahrenheit	
sausage	drawer refrigeration	41.00 Fahrenheit	
tomato sauce	1-door upright refrigeration (back)	41.00 Fahrenheit	
raw chicken	drawer refrigeration	41.00 Fahrenheit	
chicken soup	food warmer	161.00 Fahrenheit	
ice cream	under counter freezer	1.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
mozzarella cheese	1-door upright refrigeration (pizza)	41.00 Fahrenheit	
cut tomato	preparation line insert	47.00 Fahrenheit	41-47F
cheddar cheese	preparation line insert	49.00 Fahrenheit	45-49F
cooked chicken	preparation line insert	41.00 Fahrenheit	
water	preparation sink	120.00 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 **8/7/2025**. 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

Solis

Received By: Eliseo Solis
General Manager

Signed On: July 24, 2025