### **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 FA0214485 - 3 AMIGOS PIZZA				Inspection Date 03/28/2024 Inspection Time						
Program Owner Name   PR0303338 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 3 AMIGOS PIZZA ING					Inspection Time 15:30 - 16:30					
Inspected By	spected By Inspection Type Consent By FSC Gilberto Rico			Pere				96		
JESSICA ZERTUCHE	ROUTINE INSPECTION	GILBERTO		exp 07/18/20	24					ليصع
RISK FACTORS AND IN				11	_	OUT Major Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowle	<u> </u>			>						
	reporting/restriction/exclusion			>						S
K03 No discharge from eyes,	,			>						
K04 Proper eating, tasting, dr				>						
K05 Hands clean, properly wa				>						S
K06 Adequate handwash faci				>						S
K07 Proper hot and cold hold				>						
	control; procedures & records								X	
K09 Proper cooling methods									Х	
κ10 Proper cooking time & te	-								X	
K11 Proper reheating proced									Х	
K12 Returned and reservice of				>						
K13 Food in good condition, s				>						
K14 Food contact surfaces cl				>						
K15 Food obtained from appr				>	<					
K16 Compliance with shell sto									X	
к17 Compliance with Gulf Oy									Х	
K18 Compliance with varianc									Х	
K19 Consumer advisory for ra									Х	
	ilities/schools: prohibited foods not	being offered			_				Х	
K21 Hot and cold water availa				>						
K22 Sewage and wastewater				>						
K23 No rodents, insects, bird	s, or animals			>						
GOOD RETAIL PRACTI	CES								OUT	COS
K24 Person in charge presen										
κ25 Proper personal cleanline										
κ26 Approved thawing metho										
κ27 Food separated and prot										
K28 Fruits and vegetables wa										
K29 Toxic substances proper										
K30 Food storage: food stora	-									
K31 Consumer self service do										
K32 Food properly labeled an										
K33 Nonfood contact surface										
K34 Warewash facilities: insta										
	proved, in good repair, adequate ca	pacity								
K36 Equipment, utensils, line	ns: 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   K42 Table facilities manually allocated										
	constructed, supplied, cleaned	A 1 .	<i>c</i>							
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing										
K45 Floor, walls, ceilings: built, maintained, clean						Х				
K46 No unapproved private h										
K47 Signs posted; last inspec	ction report available									

## **OFFICIAL INSPECTION REPORT**

FA0214485 - 3 AMIGOS PIZZA INC. Program PR0303338 - FOOD PREP / FOOD SVC OP 0-5 E		Owner Name 3 AMIGOS PIZZA INC./ 8194	03/28/2024 Inspection Time 15:30 - 16:30	
48 Plan review		3 AMIGOG HIZZA ING./ 0134	15.30 - 18.30	
49 Permits available			X	
K58 Placard properly displayed/posted				
	Comments an	d Observations		
lajor Violations	oonments and			
No major violations were observed during this inspe	ction.			
linor Violations				
K45 - 2 Points - Floor, walls, ceilings: not built, not n	naintained. not clean: 114143(d).	114266, 114268, 114268, 1, 114271, 114272		
Inspector Observations: Observed debris ad				
[CA] - Walls and/or floors in food preparatio	•	ine 3-compariment sink		
	•••••••••••••••••••••••••••••••••••••••			
K49 - 2 Points - Permits not available; 114067(b,c),	114381(a), 114387			
Inspector Observations: 3 Amigos Pizza is r	•	ood facility. Per sign on window, new owne		
is AMI FOODS INC. Facility remains a Domin			04/02/2024	
[CA] - A food facility shall not be open for bu		•		
Submit application and fee to our office with	nin 48 hours. Application av	ailable at this website:		
cpd.sccgov.org/food-facility-evaluation Email application to dehweb@deh.sccgov.o				
A separate inspection will be conducted to i	•			
Failure to submit application by follow up da	• •			
required permit to operate	ale with result in closure of	ins lood lacinty for landre to acquire		
erformance-Based Inspection Quest	ions			
All responses to PBI questions were satisfactor	ory.			
Measured Observations				
ltem L	ocation	Measurement Comments		

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#### **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 <u>4/11/2024</u>. 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.

# **OFFICIAL INSPECTION REPORT**

Facilit FA02	Y 214485 - 3 AMIGOS PIZZA INC.	Site Address 992 W EL CAMINO REAL, SUNNY	Inspection Date 03/28/2024				
Program PR0303338 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2		2 - FP10 Owner Name 3 AMIGOS	PIZZA INC./ 8194	Inspection Time 15:30 - 16:30			
Legend:							
[CA]	A] Corrective Action						
[COS]	] Corrected on Site						
[N]	Needs Improvement		$A \wedge$				
[NA]	Not Applicable						
[NO]	Not Observed	Received By:	Gilberto Rico Perez				
[PBI]	Performance-based Inspection		manager				
[PHF]	Potentially Hazardous Food	Signed On:	March 28, 2024				
[PIC]	Person in Charge	c c					
[PPM]	Part per Million						
[S]	Satisfactory						
[SA]	Suitable Alternative						
[TPHC]	Time as a Public Health Control						