

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 FA0310568 - SLICE HOUSE		Site Address 1286 GREAT MALL PY, MILPITAS, CA 95035		Inspection Date 01/14/2026		Placard Color & Score GREEN 89		
Program PR0454990 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIZZA CRAFT LLC		Inspection Time 12:00 - 13:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By COLIN S.				FSC Colin Steiner 01/30/2030

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						S
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		X			S
K08	Time as a public health control; procedures & records	X						S
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						
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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Meat balls in marinara sauce hot holding in the steam unit at the cook line measured at 118F. Manager stated that items were previously reheated prior to being placed on the hot holding unit.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Instructed employee to reheat item to 165F prior to hot holding at 135F.*

**** Note:** *Reheating for hot holding shall be done rapidly, and shall not exceed two hours. PHF items shall be reheated to a minimum internal temperature of 165°F for 15 seconds.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed using personal cellphone and then continuing onto food preparation without removing gloves and washing hands.*

[CA] *Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
 - (3) Immediately after using the toilet room and again when returning into the kitchen.*
 - (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.*
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
 - (6) After handling soiled equipment or utensils.*
 - (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
 - (8) When switching between working with raw food and working with ready-to-eat foods.*
 - (9) Before initially donning gloves for working with food.*
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
 - (11) After engaging in other activities that contaminate the hands.*
- Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Italian sausage	Pizza preparation refrigerator - across cook line	41.00 Fahrenheit	
Cooked chicken wings	Walk-in refrigerator	37.00 Fahrenheit	
Sanitizing bucket	Pizza preparation line - across cook line	200.00 PPM	Quaternary ammonia
Cooked chicken wings	Preparation refrigerator - cook line	41.00 Fahrenheit	
Maraina sauce	Preparation table - adjacent oven	147.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Bacon	Preparation refrigerator - cook line	40.00 Fahrenheit	
Raw sausage	Preparation refrigerator - cook line	40.00 Fahrenheit	
Vodka cream sauce	Preparation refrigerator - cook line	40.00 Fahrenheit	
Parmesan cheese	Preparation refrigerator - across cook line	41.00 Fahrenheit	
Marinara sauce	Hot holding unit - cook line	136.00 Fahrenheit	
Ovalini	Preparation refrigerator - cook line	40.00 Fahrenheit	
Cooked chicken	Preparation refrigerator - cook line	40.00 Fahrenheit	
Cooked pasta	Preparation refrigerator - cook line	41.00 Fahrenheit	
Marinara sauce	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Sanitizing bucket	Pizza preparation line - across oven	200.00 PPM	Quaternary ammonia
Warm water	Hand wash sinks	102.00 Fahrenheit	
Ricotta	Preparation refrigerator - adjacent oven	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 **1/28/2026**. 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: Colin S.
Manager
Signed On: January 14, 2026