

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 FA0206301 - GRANDE PIZZERIA	Site Address 150 E SAN CARLOS ST, SAN JOSE, CA 95112	Inspection Date 10/07/2026
Program PR0300998 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GRANDE PIZZERIA INC	Inspection Time 13:25 - 14:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By NICANDRO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/07/2026. See details below.

Cited On: 10/01/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 10/07/2026. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	

Overall Comments:

The is the first follow up inspection following the first routine inspection where major violations were observed.

Observations:

K05: Staff were observed washing hands as required.

K13: No adulterated foods were observed.

Discussed with manager about their cooling process and practice. Also discussed handwashing requirements. Facility had latex gloves in stock. Informed manager that latex gloves are not permitted for food contact handling and they must provide non-latex gloves if they wish to use gloves in the facility.

Upon entering the facility, the Conditional Pass placard was observed to be obstructed by a pizza balloon. Facility had a grand opening last week.

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 **10/21/2026**. 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.

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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: Nicandro Barrita
Owner

Signed On: October 07, 2026