

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 FA0210387 - JTOWN PIZZA		Site Address 625 N 6TH ST, SAN JOSE, CA 95112		Inspection Date 06/24/2026		Placard Color & Score GREEN 80		
Program PR0305395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name 625 N 6TH ST LLC		Inspection Time 16:10 - 17:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MATT (M) & JOE				FSC Gilbert Garcia 3/23/28

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
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	X	
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	X	
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	X	
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: Major:

1. Measured container of sausage holding at 50F in 3 door cold top near pizza oven.

2. Measured container of diced chicken holding at 60F in 3 door cold top near fryer station.

Per operator, PHFs placed in unit for less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another unit.

Minor:

Measured the following PHFs holding between 46F - 49F in 3 door cold top/reach in near oven for less than 4 hours: pepperoni, diced, sliced ham, sliced tomato, sliced sausage and sausage. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found containers of chicken wings cooling in walk-in-cooler fully closed by lid. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Operator left container semi open.

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

Inspector Observations: Found a few flies near pizza prep unit. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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: Measured ambient air temperature of 3 door cold top/reach in (near oven) holding at 49F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking at hot water knob for hand wash sink located at cooks line when on. [CA] Secure leak.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found mop stick and bucket stored directly in mop sink blocking access. [CA] Ensure mop sink is accessible at all times. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
sausage	3 door cold top (near oven)	50.00 Fahrenheit	for less than 4 hours. COS-relocate
fries	2 door reach in	10.20 Fahrenheit	
diced chicken	3 door cold top (near fryer)	60.00 Fahrenheit	for less than 4 hours. COS-relocate
chicken	3 door cold top (near oven)	46.00 Fahrenheit	
beverage	3 door reach in (bar)	40.00 Fahrenheit	
warm water	handsink (cooks, prep, bar, upstairs & 4RR)	100.00 Fahrenheit	
chlorine	dish machine (bar)	50.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
pepperoni	walk-in	41.00 Fahrenheit	
chicken wings	2 door under drawer	39.00 Fahrenheit	
ambient	3 door cold top/reach in (near oven)	49.00 Fahrenheit	
sliced tomato	3 door cold top (near oven)	49.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
sliced ham	3 door cold top (near oven)	49.00 Fahrenheit	
fries	walk-in-freezer	10.80 Fahrenheit	
sausage	3 door reach in (near oven)	46.00 Fahrenheit	
chlorine	dish machine (back prep)	50.00 Fahrenheit	
beverage	2 door reach in (bar)	41.00 Fahrenheit	
sliced cheese	3 door cold top (near fryer)	41.00 Fahrenheit	
sliced sausage	3 door reach in (near oven)	46.00 Fahrenheit	
beverage	1 door upright	41.00 Fahrenheit	
sliced tomato	3 door cold top (near fryer)	40.00 Fahrenheit	
pizza sauce	2 door reach in	41.00 Fahrenheit	
pizza	counter top	169.00 Fahrenheit	
beverage	walk-in-cooler (small)	40.00 Fahrenheit	
chicken wings	walk-in-cooler	76.00 Fahrenheit	between 76F - 77F, process of cooling
shredded cheese	3 door cold top (near oven)	41.00 Fahrenheit	
patty	2 door under drawer	40.00 Fahrenheit	

Overall Comments:

Reference CO0160044.

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 **7/8/2026**. 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: Matt Laughlin
Manager

Signed On: June 24, 2026