

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 FA0207270 - DOMINO'S		Site Address 1909 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/29/2023
Program PR0302904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ISR FOODS INC.	Inspection Time 11:40 - 12:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASWINDER K.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/07/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/29/2023

Cited On: 06/07/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 06/29/2023

Minor Violations

Cited On: 06/29/2023

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

Inspector Observations: Hand wash station in the back of the kitchen near the ware washing area lacked hand soap. "Out of Order" sign posted on hand soap dispenser. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Cited On: 06/29/2023

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

Inspector Observations: Observed two dead and one live American cockroach inside sticky monitoring trap on the floor by the back door area. Also observed a trail of ants from the back door to the side of the janitorial sink.

No other activity was observed throughout facility. No contamination of food or food contact surfaces observed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Measured Observations

Item	Location	Measurement	Comments
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Hot water	Three-compartment sink	124.00 Fahrenheit	
Warm water	Hand wash sinks	102.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/7/2023.
- Facility obtained pest control services on 6/19/2023. Pest control reports were reviewed during the follow-up inspection. Per reports, dead and live activity was observed during treatment.
- At time of follow-up minor activity was observed inside sticky trap near the back door of the facility.
 - All other sticky traps throughout facility observed with no activity.
- This Division recommends:
 - Increasing frequency of service.

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- Removing equipment no longer in use, i.e. upright refrigerator/freezer.

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 7/13/2023. 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

Jaswinder Kaup

Received By: Jaswinder K.

Manager

Signed On: June 29, 2023