

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 FA0210153 - DOMINO'S PIZZA		Site Address 576 E SANTA CLARA ST, SAN JOSE, CA 95112		Inspection Date 01/16/2026	
Program PR0304103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name IQBAL, ALI		Inspection Time 17:20 - 18:20
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By MANDEEP	FSC Reeta Fnu 11/11/2029	

Placard Color & Score
GREEN
86

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		X			N
K07 Proper hot and cold holding temperatures	X						
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	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	
K48 Plan review	X	

OFFICIAL INSPECTION REPORT

Facility FA0210153 - DOMINO'S PIZZA	Site Address 576 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 01/16/2026
Program PR0304103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name IQBAL, ALI	Inspection Time 17:20 - 18:20
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

3rd Repeat Violation: The back of house hand wash station near the ware washing area lacks both paper towels due to a non-functioning dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. Provide handwashing cleanser in dispenser at handwash stations at all times. Failure to correct repeat violations may lead to further enforcement from this department.

[SA] A roll of paper towels were made available for use.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

There is a foul odor emanating from the grease trap.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

2nd Repeat Violation: The Environmental Health Permit is not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

[COS] PIC moved permit to be in public view.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has a household water heater installed. Hot water is available throughout the facility.

Follow-up By
01/23/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to our department within 1 week.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Prep Cooler - Top	38.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken Wings	Prep Cooler - Top	30.00 Fahrenheit	
Beef	Prep Cooler - Top	36.00 Fahrenheit	
Cheese	Walk in Cooler	34.00 Fahrenheit	
Chicken	Prep Cooler - Bottom	36.00 Fahrenheit	

Overall Comments:

Notes:

- Failure to submit to plan check for approval of water heater may result in further enforcement actions from this department

OFFICIAL INSPECTION REPORT

Facility FA0210153 - DOMINO'S PIZZA	Site Address 576 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 01/16/2026
Program PR0304103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name IQBAL, ALI	Inspection Time 17:20 - 18:20


such as impoundment of unapproved equipment and subsequent permit suspension.

- Failure to correct repeat violations will result in further enforcement actions such as an office hearing.

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 1/30/2026. 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: Shizan Mirza
Person in Charge
Signed On: January 16, 2026