

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 FA0211032 - PIZZA JACK'S #2	Site Address 849 W SAN CARLOS ST, SAN JOSE, CA 95126	Inspection Date 02/06/2020
Program PR0302062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SINGH, AMRIK & SINGH, KUL	Inspection Time 13:00 - 14:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By AMRIK JOHAL

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for previous closure and cockroach activity.

K23M - COCKROACH ACTIVITY

- Observed several staggered cockroaches on monitoring traps in the warewash area. Continue to place traps and monitor for activity in the warewash area.
- Observed uneven surface at window to the walk-in refrigerator. Ensure flooring is properly leveled and approved quarry tiles are installed in the area.
- Contact pest control to conduct follow-up service for the facility by 2/9/2020. Send the next two pest control reports to frank.leong@cep.sccgov.org within the next 3 weeks.
- Ensure all equipment that has been bagged or sealed is properly cleaned and sanitized before use.
- Continue to seal all cracks and crevices within the facility to prevent continued harborage.

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 **2/20/2020**. 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: AMRIK JOHAL
OWNER
Signed On: February 06, 2020