

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 FA0206196 - GIORGIO'S PIZZA HOUSE		Site Address 1445 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 10/06/2025		Placard Color & Score YELLOW 79		
Program PR0300508 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FULFILLMENT SYSTEMS INC		Inspection Time 12:45 - 14:35			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CHARNELL ALDERETE				FSC Jose Ledezma 05/02/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K06	Adequate handwash facilities supplied, accessible			X				
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		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		X
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		
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: *Repeat violation

1) Marinara sauce on stove measured 64F. Food employee stated that sauce was removed from temperature control two hours prior.

2) In the 3 door preparation cooler: cooked chicken and sausage calzone stuffing measured between 50-51F. Per food employee, food was stored in unit over night.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

[COS] Marinara sauce was reheated to 174F. Cooked chicken and sausage stuffing were voluntarily discarded.

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

Inspector Observations: One live german cockroach observed on glue trap in office area.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. Clean and sanitize areas of dead cockroaches.

[COS] Operator discarded glue board.

Minor Violations

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

Inspector Observations: Hand wash sinks throughout kitchen obstructed by trash cans.

[CA] Hand washing facilities shall be clean, accessible, and unobstructed at all times.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Repeat violation

Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Follow-up By
10/09/2025

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Measured Observations

Item	Location	Measurement	Comments
cooked chicken	3 door prep cooler - top insert	50.00 Fahrenheit	VC&D
half and half	single door under counter cooler	37.00 Fahrenheit	IR
raw shell eggs	walk in cooler	38.00 Fahrenheit	IR
ambient	walk in cooler	37.00 Fahrenheit	
blue cheese dressing	prep cooler - top insert	39.00 Fahrenheit	
minestrone soup	warmer	163.00 Fahrenheit	
raw steak	drawer cooler	40.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer buckets	200.00 PPM	
raw shrimp	walk in cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
sausage and vegetable calzone stuffing	3 door prep cooler - top insert	51.00 Fahrenheit	VC&D
water	janitorial sink	120.00 Fahrenheit	
demi glace sauce	hot holding	152.00 Fahrenheit	
sliced tomatoes	prep cooler - top insert	38.00 Fahrenheit	
cooked chicken	sheet pan	171.00 Fahrenheit	cooling for 5 minutes
water	prep sink	120.00 Fahrenheit	
milk	3 door upright cooler	40.00 Fahrenheit	IR
marinara sauce	stove	64.00 Fahrenheit	reheated to 174F
chlorine	dishwasher	50.00 PPM	
water	restroom hand wash sinks	100.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
quaternary ammonium	bar 3 comp sink	200.00 PPM	
raw chicken	drawer cooler	41.00 Fahrenheit	
vanilla ice cream	reach in freezer	15.00 Fahrenheit	IR
pepper jack cheese	2 door upright cooler	40.00 Fahrenheit	IR

Overall Comments:

A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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 **10/20/2025**. 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: Charnell Alderete
manager

Signed On: October 06, 2025