

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 FA0208683 - LITTLE CAESARS #0001-5051		Site Address 3085 MCKEE RD, SAN JOSE, CA 95127		Inspection Date 07/14/2026		Placard Color & Score GREEN 83		
Program PR0303195 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LITTLE CAESAR ENTERPRIS		Inspection Time 13:20 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JESSE BAEZ				FSC Jesse Baez Ruiz 3/24/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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						S
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		X
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		
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: *Measured red sauce at 51 F, cheese sticks at 54 F and cooked chicken at 48 F within the reach in portion of the pizza preparation refrigerator. Ambient temperature measured at 49 - 52 F.*

Follow-up By
07/16/2026

Measured red sauce at 52 F, cheese at 48 F and sausage at 49 F within the walk in refrigerator. Ambient temperature of the unit measured at 49 F to 55 F.

PHF's were out of temperature for a minimum of two to six hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF 's within the walk in refrigerator and reach in portion of the food preparation fridge voluntarily condemned and discarded.

Minor Violations

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

Inspector Observations: *Observe drain fly activity within the janitorial sink and standing mixer areas. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed the build-up of flour and debris on the floor around the dough mixer. [CA] Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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 the ambient temperature of the reach in portion of the preparation fridge at 49 F and the walk in refrigerator at 48 F - 52 F.*

Follow-up By
07/16/2026

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Discontinue use of the units until a ambient temperature of 41 F or below has been verified.

Contact inspector for a follow-up inspection when units have been repaired.

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: *Mops stored within the sink and the janitorial area.*

[CA] Mop rack or other devices not made available to hang and store cleaning tools. Hang mops to air dry after use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
beef sausage	walk in fridge	53.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cheese	walk in fridge	48.00 Fahrenheit	
pork sausage	walk in fridge	49.00 Fahrenheit	
cheese sticks	reach in portion of prep fridge	54.00 Fahrenheit	
red sauce	upper section of prep fridge	36.00 Fahrenheit	
red sauce	walk in fridge	52.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
pizza	warmer	146.00 Fahrenheit	
chicken wings	warmer	142.00 Fahrenheit	
red sauce	reach in portion of prep fridge	51.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
cooked chicken	reach in portion of prep fridge	48.00 Fahrenheit	
chicken wings	walk in fridge	52.00 Fahrenheit	
bagged cheese	reach in portion of prep fridge	50.00 Fahrenheit	

Overall Comments:

Contact inspector for a follow-up inspection once the walk in refrigerator has been repaired.

A follow-up inspection will be conducted to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability.

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 **7/28/2026**. 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

Jesse B

Received By: jesse baez
gm
Signed On: July 14, 2026