

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 FA0261721 - DOUGH BURGER		Site Address 1751 N 1ST ST 10, SAN JOSE, CA 95112		Inspection Date 09/14/2026		Placard Color & Score GREEN 73		
Program PR0383827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DOUGH BURGERS LLC		Inspection Time 14:00 - 16:45			
Inspected By LAWRENCE DODSON		Inspection Type ROUTINE INSPECTION		Consent By REY				FSC Daniel Hoady 06/08/2030

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						
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			
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						

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	X	
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	X	
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		X
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:

The mini fridge behind the counter was out of temp and measured to be 51F. The fridge contains milk and whipped cream. Per PIC, fridge was stocked around 12pm.

[CA] Ensure all cold holding units are at 41F or below to control microbial growth on potentially hazardous foods.

[COS] PIC moved milk and whipped cream from the mini fridge to the walk in to cool down to 41F within cooling limits.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee behind counter not switching gloves between handling register duties and serving food.

[CA] Employees must switch gloves between all task changes to ensure a new, clean pair is on at the start of every new task.

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

Inspector Observations:

Handsink near the 3 comp sink had a bottle of bleach inside.

This same handsink was not supplied with paper towels or hand soap.

[CA] Keep handsink clean and clear of debris to allow access at all times.

[CA] Ensure each handwash station is stocked with single use paper towels and hand soap.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Black, mold like substance inside the ice dispenser at soda machine.

[CA] remove and maintain cleanliness of ice dispenser at the soda machine.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Boxed and bottled food stored directly on the floor in walk in fridge and in the kitchen.

[CA] Store all food on surfaces at least 6 inches above the ground.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Pressurized tanks near 3 comp sink are not securely fastened with chains.

[CA] Move chains lower on the pressurized tanks to ensure they are properly secured.

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

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Inspector Observations:

Thermometers were not present in any refrigeration units at the time of inspection.

[CA] Ensure there are thermometers present in all hot or cold holding units separate from the thermometers that are part of the unit's display.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The floor sink for the soda machine does not have a sufficient air gap.

[CA] Ensure the floor sink has at least a 1 inch gap to prevent any backflow.

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:

Personal items for employees are being stored inside the walk in fridge near food for sale.

[CA] Ensure that personal items are being stored separate and contained from foods being sold at facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
3 comp sink	Back of kitchen	120.00 Fahrenheit	
Milk	Mini fridge behind counter	51.00 Fahrenheit	PIC relocated to walk in fridge
Ground beef balls/patties	Bottom storage under fridge	40.00 Fahrenheit	
Milk	Walk in fridge	41.00 Fahrenheit	
Chopped tomatoes	Prep cooler	38.00 Fahrenheit	
Prep sink	Back of kitchen	120.00 Fahrenheit	
Sanitizer	Bucket for clothes behind counter	300.00 PPM	
Raw ground beef	Walk in fridge	40.00 Fahrenheit	
Block of sliced cheese	Prep cooler bottom storage	36.00 Fahrenheit	
Raw bacon slices	Walk in fridge	40.00 Fahrenheit	
Whipped cream	Mini fridge behind counter	51.00 Fahrenheit	PIC relocated to walk in fridge
Sanitizer	3 comp sink	300.00 PPM	
Handwash sink	Cook line	100.00 Fahrenheit	
Handwash sink	Near 3 comp sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1721.25. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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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 **9/28/2026**. 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



Received By: Daniel
Manager

Signed On: September 14, 2026