

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 FA0276919 - DOMINO'S PIZZA		Site Address 2682 UNION AV, SAN JOSE, CA 95124		Inspection Date 06/03/2025	
Program PR0418489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TEAM SJ INC DBA DOMINO'S		Inspection Time 13:15 - 14:35
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By NADIA (M)	FSC Manoj Kumar 9/16/27	

Placard Color & Score
GREEN
92

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			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						

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		
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: Major:

Measured the following PHFs holding between 50F - 56F in 4 door cold top for less than 4 hours: boneless chicken and sliced boneless chicken. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Minor: Measured the following PHFs holding between 44F - 48F in 4 door cold top/reach in: chicken wings, pepperoni, sausage (small), sausage (chunks), shredded cheese (mixed), boneless chicken, pasta and sliced ham. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
tomatoes	4 door cold top	38.00 Fahrenheit	
beef	4 door cold top	41.00 Fahrenheit	
pasta	4 door cold top	47.00 Fahrenheit	
beverage	2 door sliding upright	38.00 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
sausage (small)	4 door reach in	44.00 Fahrenheit	
boneless chicken	4 door reach in	44.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
warm water	handsink (2x - front/prep & RR)	100.00 Fahrenheit	
shredded cheese (mixed)	4 door cold top	44.00 Fahrenheit	
chicken wings	4 door cold top	48.00 Fahrenheit	
ambient	4 door reach in	40.00 Fahrenheit	
quat	warewash	200.00 PPM	
boneless chicken	4 door cold top	50.00 Fahrenheit	between 50F - 56F, for less than 4 hours. COS-relocate
boneless chicken	walk-in	37.00 Fahrenheit	
shredded cheese	4 door cold top	41.00 Fahrenheit	
sausage (chunks)	4 door cold top	46.00 Fahrenheit	
pizza	oven	185.00 Fahrenheit	
chicken sliced	4 door cold top	41.00 Fahrenheit	
sliced ham	4 door cold top	44.00 Fahrenheit	
sausage (small)	4 door cold top	46.00 Fahrenheit	
pepperoni	4 door cold top	45.00 Fahrenheit	
pepperoni	walk-in	38.00 Fahrenheit	
pasta	walk-in	40.00 Fahrenheit	
sliced boneless chicken	4 door cold top	50.00 Fahrenheit	between 50F - 55F, for less than 4 hours. COS-relocate

Overall Comments:

Note: Discussed with operator, tomato sauce being stored on counter/room temperature. Manufacturer box does not indicate need to refrigerate.

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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 **6/17/2025**. 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: Nadia Bemohamed
Manager

Signed On: June 03, 2025