

**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**

<b>Facility</b> FA0211032 - PIZZA JACK'S #2		<b>Site Address</b> 849 W SAN CARLOS ST, SAN JOSE, CA 95126		<b>Inspection Date</b> 07/29/2020	
<b>Program</b> PR0302062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SINGH, AMRIK & SINGH, KUL		<b>Inspection Time</b> 10:30 - 12:30
<b>Inspected By</b> OBDULIA DUQUE-TURCIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RYAN WRIGHT	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>74</b>

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						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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

01 - Signage Violation

**Items in this category were not observed at the time of inspection.**

02 - Face Covering Violation

**Items in this category were not observed at the time of inspection.**

03 - Social Distance Violation

**Items in this category were not observed at the time of inspection.**

04 - Clean and Sanitize Violation

**Items in this category were not observed at the time of inspection.**

05 - General Violation

**Items in this category were not observed at the time of inspection.**

### Major Violations

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

**Inspector Observations: Two nymphs cockroaches were observed crawling on the wall against the 2-compartment sink. In addition, one nymph is observed crawling on the ceiling, and one on the crawling on the wall above the dishwasher machine in the warewashing area. [CA] A FOOD FACILITY shall always be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and VERMIN, including, but not limited to, rodents and insects. Clean and sanitize all food contact surfaces, and cooking areas. Must also clean walls, and if it is possible move equipment to reach overhead or enclosed areas. Obtain service of a professional pest control company today (07/29/2020) and use effective measures to control the entrance and harborage of cockroaches.**

**Minor violation: Fruit flies are observed in the warewashing area. [CA] Ensure to remove fruit flies from the facility.**

**Rat droppings observed on the floor under the storage shelving in the warewashing area, and on the small storage room in the dry storage area. [CA] Remove all rat droppings and ensure to clean and maintain regularly.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food safety certificate is not available upon request by the enforcement officer during the time of the inspection. [CA] Any food facility that prepares potentially hazardous foods (PHFs) must have an employee who has successfully passed an approved and accredited Food Safety Certification Examination. (REPEATED VIOLATION). Comply by 09/29/2020.**

Follow-up By  
09/29/2020

**Employees food handler cards are not available upon request by the enforcement officer during the time of the inspection. [CA] Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire. Comply by 08/12/2020.**

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, 14125(b), 114141

**Inspector Observations: Two pizza peels are observed stored on the floor behind the pizza oven in the preparation area. [CA] To prevent cross-contamination, food contact surfaces shall be stored on a cleaned and sanitized surfaces.**

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Uncovered food containers are observed on the cold holding/undercounter unit in the preparation area. [CA] To protect food from overhead contamination, ensure to cover all food, except cooling foods, with approved covers. Approved covers include plastic wrap, aluminum foil, or tightly fitting lids.**

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

**Inspector Observations: Nonfood contact surfaces (pizza cold holding/undercounter unit, cold holding/undercounter unit, microwave oven, two doors reach-in unit) bottom shelves are observed with old/dry food soil residues in the preparation area. [CA] Nonfood contact surfaces of equipment 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: Tin cans are used to stored food in the preparation area. [CA] Immediately discontinue the use of tin cans and transfer food in an approved food rigid container with tight fitting lids or approved food storage bags.**

**A gap between 2-compartment sink and the wall is observed during the time of the inspection. [CA] Seal the gap.**

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: Ice scoop is observed stored improperly on top of the ice machine in the dry storage area. [CA] Ice scoop shall be stored on a cleaned and sanitized surface or inside food (ice) if the scoop handle is above the food to prevent food contamination.**

**Two small CO2 are observed unchained in the dry storage area, and one large CO2 is observed in the bar area. [CA] CO2 cylinders empty or full must all be chained to the wall or a rigid structure.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Ventilation hood system above the cooking equipment is observed with grease accumulation in the preparation area. [CA] Remove grease accumulation from the ventilation hood, and ensure to clean regularly to prevent build-up.**

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: Three doors reach-in unit is observed not in operation in the dry storage area. [CA] All premises of a food facility shall be kept clean fully operative, and in good repair. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**Back door is observed open during the time of the inspection. [CA] Front and back doors shall always be kept closed to prevent the harborage and entrance of vermin, flying insects, and flies.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
cheese	cold holding unit	39.00 Fahrenheit	
salsa	reach-in unit	36.00 Fahrenheit	
Chlorine sanitizing solution	mechanical dishwasher	50.00 PPM	
slice tomatoes	cold holding unit	39.00 Fahrenheit	
rice	reach-in unit	38.00 Fahrenheit	
hot water temperature	2-compartment sink	127.00 Fahrenheit	
warm water temperature	handwashing facility	106.00 Fahrenheit	
marinara sauce	cold holding unit	37.00 Fahrenheit	

## Overall Comments:

**Food facility is closed due to vermin infestation in the wawewashing area. Immediately cease and desist food operation until Major violation is corrected. Food facility is closed by the enforcement officer, and such facility shall not re-open until correction is made, and upon specific written approval of the enforcement officer.**

Report emailed to [wrightryan778@gmail.com](mailto:wrightryan778@gmail.com)

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/12/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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

E-mailed to PIC

**Received By:**

**Signed On:** July 29, 2020