

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 FA0285416 - BLAZE PIZZA #1210		Site Address 685 COLEMAN AV 30, SAN JOSE, CA 95110		Inspection Date 05/26/2021	
Program PR0427889 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name QUIKSERVE PIZZA INC		Inspection Time 11:20 - 12:00
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION		Consent By ROSA GOMEZ	FSC Please check FSC format. Please check FSC format.	

Placard Color & Score
RED
90

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						
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					N
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0285416 - BLAZE PIZZA #1210	Site Address 685 COLEMAN AV 30, SAN JOSE, CA 95110	Inspection Date 05/26/2021
Program PR0427889 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name QUIKSERVE PIZZA INC	Inspection Time 11:20 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: On the 3-compartment sink and preparation sink faucets, hot water temperature readings measured 113F then decreased to 79F, from 79F to 125F and rapidly decreased to 78F. [CA] Hot water temperature shall be at 120F, and cold running water through a mixing valve. Hot water temperature once it reaches maximum must REMAIN at the required temperature.

A food preparation sink shall be provided with hot (at least 120F), and cold running water through a mixing valve. Hot water temperatures once it reaches maximum must REMAIN at the required temperature.

Minor violation: Warm water temperature reading measured 80F on the handwashing facilities in the preparation areas, and 70F in the employees/consumers restrooms. [CA] Handwashing facilities shall be equipped to provide warm water (100F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The temperature of the water shall be at least 100F but not greater than 108F.

Hot water is without pressure at all sinks in the preparation and warewashing areas. [CA] an adequate, protected, pressurized, potable supply of hot water and COLD WATER shall be provided. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet.

Follow-up By
05/27/2021

Minor Violations

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: Beer dispenser drain line is falling into the floor sink in the preparation area. [CA] Provide a least a 1-inch air gap to prevent possible backflow contamination.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
marinara sauce	cold holding unit	40.00 Fahrenheit	
feta cheese	cold holding unit	40.00 Fahrenheit	
Quaternary ammonium sanitizing solution	3-compartment sink and wiping bucket	200.00 PPM	
meatballs	cold holding unit	37.00 Fahrenheit	
garlic with oil	cold holding unit	39.00 Fahrenheit	
ham	cold holding unit	37.00 Fahrenheit	
chicken	cold holding unit	39.00 Fahrenheit	
sausages	cold holding unit	37.00 Fahrenheit	

Overall Comments:

Food facility is closed by the enforcement officer and such facility shall not be re-open until correction is made, and upon specific written approval by the enforcement officer. Facility is closed due to insufficient hot water at the required temperatures . Immediately cease and desist food operation until Major violation is corrected and/or hot water is restored.

Report emailed to 1210sanjose@blazepizza.com and pawan@quikservepizza.com

OFFICIAL INSPECTION REPORT

Facility FA0285416 - BLAZE PIZZA #1210	Site Address 685 COLEMAN AV 30, SAN JOSE, CA 95110	Inspection Date 05/26/2021
Program PR0427889 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name QUIKSERVE PIZZA INC	Inspection Time 11:20 - 12:00

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 **6/9/2021**. 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

Received By: Rosa Gomez
Person in Charge

Signed On: May 26, 2021

Comment: Report emailed to manager.