

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 FA0250356 - DOMINOS PIZZA		Site Address 2766 ABORN RD, SAN JOSE, CA 95121		Inspection Date 08/28/2026		Placard Color & Score YELLOW 80		
Program PR0360702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name IS FOODS INC.		Inspection Time 14:30 - 15:50			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By DALER SINGH				FSC Harpreet Singh 01/29/2030

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

OFFICIAL INSPECTION REPORT

Facility FA0250356 - DOMINOS PIZZA	Site Address 2766 ABORN RD, SAN JOSE, CA 95121	Inspection Date 08/28/2026
Program PR0360702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name IS FOODS INC.	Inspection Time 14:30 - 15:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: A server working in the front area was observed working in the register and then head to prepare pizza without washing hand.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash his hands and change his gloves (COS).

Follow-up By
08/28/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Pizza sauce was stored out at room temperature in the preparation area. The manager said Domino is working on getting a Variance with the state.

[CA] Until a variance is provided from the state's Public Health Department, tomato sauce is considered potentially hazardous. Therefore, it must be kept at or below 41 oF, or for four hours at room temperature with proper time/temperature logs. The manager relocated the sauce inside the preparation fridge (COS)

Follow-up By
08/28/2026

Minor violation:

Some potentially hazardous foods stored on the preparation table, including cheese and cooked chicken were measured above 50 OF

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. The chef said the cheese was taken half an hour ago from the preparation fridge, and the beef was cooked an hour ago. He is told to code the food products to be used within the next 3.5 hours and 4.0 hours respectively. He is also advised to rapidly chill the cheese inside the walk-in cooler and reheat the beef to 165 and keep it on the countertop warmer. The cheese was taken to the fridge, and the beef reheated to 165 OF (COS).

Minor Violations

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: The weatherstripping installed on the back door is falling apart.

[CA] Repair the weatherstripping to prevent vermin infestation.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The county's current Environmental Health permit was not posted on public view.

[CA] The most current Environmental Health permit must be posted on public view at all the time

A copy of the most recent inspection report was not found on file.

[CA] Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0250356 - DOMINOS PIZZA	Site Address 2766 ABORN RD, SAN JOSE, CA 95121	Inspection Date 08/28/2026
Program PR0360702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name IS FOODS INC.	Inspection Time 14:30 - 15:50

Measured Observations

Item	Location	Measurement	Comments
Boneless	Preparation fridge	48.00 Fahrenheit	
Hot water	Three compartment sink	126.00 Fahrenheit	
Chicken	Preparation fridge	46.00 Fahrenheit	
Chicken	Walk-in cooler	34.00 Fahrenheit	
Pasta	Walk-in cooler	37.00 Fahrenheit	
String cheese	Preparation fridge	46.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	

Overall Comments:

Note: Food safety manager certificate: Harpreet Singh - 01/29/2030

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 **9/11/2026**. 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: NO GIVEN NAME NEHA
District Manager
Signed On: August 28, 2026