

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 FA0211032 - PIZZA JACK'S #2		Site Address 849 W SAN CARLOS ST, SAN JOSE, CA 95126		Inspection Date 10/24/2019	
Program PR0302062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SINGH, AMRIK & SINGH, KUL		Inspection Time 11:45 - 14:30
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION		Consent By MICHAEL SINGH	FSC Please check FSC format. Please check FSC format.	

Placard Color & Score
RED
48

RISK FACTORS AND INTERVENTIO	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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X					N
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		X			N
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 PRACTICE	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		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		X
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *No paper-towels are available in the dispenser at the handwashing facility in the preparation area. [CA] Provide paper-towels in dispenser at all times; this will discourage employees to dry their hands with an unapproved cloth towel or uniform, and this could lead to cross-contamination from employee---to--food. Employees must properly wash and dry their hands before returning to any food handling, and clean equipment areas. [SA] Owner provided paper-towels roll outside dispenser.*

Follow-up By
10/25/2019

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the dry storage area, food (ice) inside ice machine is observed contaminated with rodent droppings and other debris during the time of the inspection. [CA] Food (ice) shall be protected from contamination at all times. Discard all food (ice) from ice machine, and clean and sanitize ice machine all food contact surfaces. [COS]*

Follow-up By
10/25/2019

K14 - 8 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: *Chlorine sanitizing solution measured 0ppm in mechanical dishwasher. Please be advised that the machine run the cycle for 3 times to ensure sanitizer was not available in the machine. [CA] A food facility that prepares food shall not be operating if there is no method to properly wash and sanitize equipment and utensil. Provide Chlorine sanitizing solution in mechanical dishwasher at all times to properly wash, rinse, and sanitize dishes, equipment, and utensils. Ensure the sanitizing solution concentration is at 50ppm at all times. [COS] Owner agreed to manually wash, rinse, and sanitize utensils while waiting for technician to repair the mechanical dishwasher.*

Follow-up By
10/24/2019

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

Inspector Observations: *Fresh rat/mouse droppings are observed inside a container used to stored cleaned and sanitized multi-use utensils (large spoons, spatula, tongs), and on large colander, and food storage container's lid/cover. In addition, fresh rat droppings on warewashing floors. Large tomatoes. and pizza sauce tin cans are observed loaded with fresh rat droppings, dry storage floors (behind and under the dry storage shelves, ice machine, small and storage section) are observed loaded with rat droppings. [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 (10/24/2019) and use effective measures to control the entrance and harborage of rat/mouse. (vermin infestation)*

Follow-up By
10/24/2019

Minimize rat/mouse problems by;

- 1-Clean your food facility routinely (insecticides are most effective in controlling when combined with sanitation and exclusion practices)
- 2-Seal holes, around pipes, and conduits
- 3-Maintain equipment in good repair
- 4-Cover all your food containers with tight fitting lids
- 5-Put all food waste in plastic bags and seal tightly
- 6- Keep exterior area clean and free of food particles and food scraps
- 7- Avoid leaving overnight soiled dishes and utensils in the 3-compartment sink.
- 8- Obtain service of a professional pest control company and use effective measures to control the entrance and harborage of cockroaches
- 9- Discard unused or old equipment
- 10- Obtain the service of a professional pest control company
- 11- Use roach traps in different areas to determine the location and the number of cockroaches present.

Minor Violations

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

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Follow-up By 10/25/2019

Inspector Observations: 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 11/07/2019.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: On the cold holding inserts, meatballs internal temperature reading measured 127F, chicken stew 128F, and rice 127F during the time of the inspection in the preparation area. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures, bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.

Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F *

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

Inspector Observations: Three door reach-in freezer bottom shelves are loaded with old food soil residues and water and ice crystals are accumulated on the bottoms shelves in the dry storage 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: Walk-in refrigerator is appears to be leaking near the fan guards, and water is collected on a bucket. In addition, walk-in floor is rusted du to overflowing and water splashing outside the bucket. [CA] Repair the leaking in the walk-in refrigerator as soon as possible.

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: Multi-use utensils (large spoons, and tongs) are stored in warm water 92F container in the cooking area. [CA] If used more than once, store utensils in ice water (41F or less) or in hot water (135F or above) or ensure that utensils are cleaned and sanitized at least every 4 hours.

CO2 cylinder is observed unchained in the bar area. [CA] CO2 cylinders empty or full must all be chained to the wall or a rigid structure.

Ice scoop is observed stored on top of ice machine in the dry storage area, and ice scoop is stored on top of food (ice) inside ice bin in the bar area. [CA] Any food contact surfaces must be stored on a cleaned and sanitized surface (Example, on a clean food container), and/or ensure to stored ice scoop inside food (ice) as long as the handle is about the food to prevent cross-contamination.

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

Inspector Observations: Ventilation hood filters above the cooking equipment area observed loaded with grease accumulation in the preparation area. [CA] Remove and clean the hood filters, and ensure to maintain regularly to prevent grease accumulation.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are stored improperly on top of cooking equipment in the preparation area. [CA] When not in use, wiping towels must be stored inside an approved sanitizing solution such as Chlorine at 100ppm and/or Quaternary ammonium at 200ppm at all times. This method helps in killing the bacteria that contributes to foodborne illness outbreaks.

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: 3-compartment sink faucet is leaking in the bar area. [CA] Repair the leaking.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: A big hole is observed on the wall above the 2-compartment sink in the warewashing area. [CA] Seal the hole.

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sour cream	cold holding unit	38.00 Fahrenheit	
guacamole	cold holding unit	40.00 Fahrenheit	
Bolognese sauce	hot holding unit	164.00 Fahrenheit	
sausages	cold holding unit	38.00 Fahrenheit	
hot water	3-compartment sink	133.00 Fahrenheit	
pepperoni	cold holding unit	39.00 Fahrenheit	
raw chicken	reach-in unit	33.00 Fahrenheit	
cheese	cold holding unit	39.00 Fahrenheit	
marinara sauce	cold holding unit	40.00 Fahrenheit	
raw beef	reach-in unit	33.00 Fahrenheit	
warm water	handwashing facility	106.00 Fahrenheit	
slice tomatoes	cold holding unit	40.00 Fahrenheit	
beans	hot holding unit	139.00 Fahrenheit	

Overall Comments:

Food facility is closed due to fresh rat/mouse droppings in the dry storage area, and warewashing 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.

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 **11/7/2019**. 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: Michael Singh
Owner

Signed On: October 24, 2019