

# 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 FA0207270 - DOMINO'S		Site Address 1909 TULLY RD, SAN JOSE, CA 95122		Inspection Date 06/07/2023	
Program PR0302904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ISR FOODS INC.		Inspection Time 10:35 - 11:50
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By AARTI	FSC Enu Reeta 06/07/2024	

Placard Color & Score
<b>YELLOW</b>
<b>80</b>

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						S
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	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		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		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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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

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

**Inspector Observations: No soap in only employee restroom. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Employee provided soap to restroom.**

Follow-up By  
06/12/2023

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

**Inspector Observations: One live cockroach found on sticky trap behind unused three door cooler. Dead cockroaches found: 1) over five on sticky trap behind unused three door cooler, 2) over five on sticky trap near back door, 3) one in mop sink, 4) one underneath shelving near storage room. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [SA] Due to live cockroach found on a sticky trap, facility shall receive pest control treatment and replace sticky traps as needed.**

Follow-up By  
06/12/2023

**Minor: Several dead June bugs found: 1) in storage room, 2) on sticky trap behind unused three door cooler, and 3) sticky trap near back door. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.**

### Minor Violations

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

**Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.**

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: Scoop handle for cornmeal in direct contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
sliced beef	prep cooler - reach in	41.00 Fahrenheit	
chicken wing	prep cooler	41.00 Fahrenheit	
quat	three compartment sink dispenser	200.00 PPM	
sliced cheese	prep cooler	41.00 Fahrenheit	
mozzarella cheese	prep cooler	41.00 Fahrenheit	
grilled chicken	prep cooler	41.00 Fahrenheit	
sasauge	walk in cooler	38.00 Fahrenheit	
pepperoni pizza	pizza oven	185.00 Fahrenheit	
ground beef	walk in cooler	36.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sausage	prep cooler	41.00 Fahrenheit	
mozzarella cheese	prep cooler - reach in	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
pasta	walk in cooler	39.00 Fahrenheit	
tomatoes	prep cooler	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sliced beef	prep cooler	41.00 Fahrenheit	
mozzarella cheese	walk in cooler	35.00 Fahrenheit	

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## Overall Comments:

*Follow-up inspection will be conducted after facility has professional pest control treatment and sticky traps are replaced as needed.*

*Manager shall contact district specialist, Glencijoy David, for follow-up inspection.*

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 6/21/2023. 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: Aarti  
PIC  
Signed On: June 07, 2023