

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0230705 - PAPPAGEORGIO PIZZA	Site Address 4658 PEARLAV, SAN JOSE, CA 95136	Inspection Date 04/14/2026
Program PR0330789 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NN 68	Inspection Time 09:00 - 09:55
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By BUSHRA ALAJJI

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed ants around three compartment sink. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed can of Raid that said for indoor residential use only. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: Observed heavy grime build up on the fans in the walk in fridge and on the shelves in the walk in fridge. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash	100.00 Fahrenheit	
Sausage	Cold holding insert	38.00 Fahrenheit	
Hot water	Preparation sink	120.00 Fahrenheit	
Cheese	Cold holding insert	39.00 Fahrenheit	
Cookie	Reach in freezer	6.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Walk in fridge	41.00 Fahrenheit	

Overall Comments:

Household reach in fridge in back preparation area is for personal use only.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Pappa Georgio Pizza

NEW OWNER: Bushra Alajji

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 04/14/2026**

***Permit condition: Plans for handwash sink to be added near three compartment sink must be submitted by 05/14/2026 and approval obtained by EH Plan Check. Handwash sink must be installed near three compartment sink by 7/14/2026.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **4/28/2026**. 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

Bushra Alajji

Received By: Bushra Alajji
Owner

Signed On: April 14, 2026