

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 FA0206196 - GIORGIO'S PIZZA HOUSE		Site Address 1445 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 10/03/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0300508 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FULFILLMENT SYSTEMS INC		Inspection Time 13:15 - 15:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By VICTOR GARCIA				FSC

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						S
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	X	
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	X	
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		X
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

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

Inspector Observations: *The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures:*

Major : *Pizza sauce held inside pizza station prep cooler was measured at 50F, raw chicken (51-52F) held inside prep cooler drawer at cookline, cooked pasta (54-56F) held inside prep cooler drawer at cookline, salsa (53F) held inside prep cooler inserts at cookline, soup (121F) hot holding at bar station.*

Minor : *PHFs measured between 44F and 46F : cut tomatoes, ground beef, cooked chicken, chicken wings, beef patties.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Employee voluntarily discarded salsa, raw chicken, soup and pasta in trash. Employee put a time marking on the pizza sauce to discard after 4 cumulative hours from when removed from temperature control.*

Minor Violations

K14 - 3 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: *Quaternary ammonium at the 3-compartment sink at the bar area was measured at 0ppm while not being used.*

[CA] *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Cream stored in crates directly on the floor.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chlorine test strips for the dishwasher are not available.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometers inside prep coolers at the cookline are not available.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES	PREP COOLER INSERT (PIZZA STATION)	44.00 Fahrenheit	
GROUND MEAT	PREP COOLER INSERT (PIZZA STATION)	46.00 Fahrenheit	
HALF HALF	UNDERCOUNTER REFRIGERATOR (BAR)	39.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
SAUCE	HOT HOLDIGNS ON STOVE TOP	140.00 Fahrenheit	
SLICED RAW CHICKEN	PREP COOLER DRAWER	52.00 Fahrenheit	VC&D
MEAT BALLS	REACH DOWN PREP COOLER (PIZZA STATION)	45.00 Fahrenheit	
VEGETABLES SOUP	HOT HOLDING (BAR AREA)	121.00 Fahrenheit	VC&D
CHICKEN WINGS	PEP COOLER DRAWER	46.00 Fahrenheit	
MOZZARELLA	PREP COOLER INSERT (PIZZA STATION)	41.00 Fahrenheit	
RAW CHICKEN	WALK IN REFRIGERATOR	41.00 Fahrenheit	
SLICED TOMATOES	PREP COOLER INSERT (COOKLINE)	45.00 Fahrenheit	
CUT RAW CHICEKN	PREP COOLER DRAWER	51.00 Fahrenheit	VC&D
RAW BEEF PATTIES	PREP COOLER DRAWER	43.00 Fahrenheit	
PASTA	PREP COOLER DRAWER	46.00 Fahrenheit	
CREAM	WALK IN REFRIGERATOR	40.00 Fahrenheit	
RAW SHELLED EGGS	WALK IN REFRIGERATOR	40.00 Fahrenheit	
CALAMRI	WALK IN REFRIGERATOR	40.00 Fahrenheit	
COOKED CHICKEN	PREP COOLER INSERT (PIZZA STATION)	44.00 Fahrenheit	
QUAERNARY AMMONIUM	3-COMP SINK	200.00 PPM	
SALSA	PREP COOLER INSERT (COOKLINE)	53.00 Fahrenheit	VC&D
COOKED PASTA	PREP COOLER DRAWER	56.00 Fahrenheit	
STEAK	PREP COOLER DRAWER	42.00 Fahrenheit	
WATER	HAND SINKS	100.00 Fahrenheit	
GROUND BEEF	PREP COOLER INSERT (COOKLINE)	44.00 Fahrenheit	
PIZZA SAUCE	PREP COOLER INSERT (PIZZA STATION)	50.00 Fahrenheit	VC&D

Overall Comments:

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 **10/17/2024**. 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.

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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: VICTOR GARCIA
KITCHEN MANAGER

Signed On: October 03, 2024