

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 05/04/2026 | |
| Program PR0302904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name ISR FOODS INC. | | Inspection Time 10:40 - 11:40 |
| Inspected By DENNIS LY | Inspection Type ROUTINE INSPECTION | | Consent By GURAYA AMARA | FSC Not Available | |

Placard Color & Score
GREEN
95

| 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 | | | | | | S |
| 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 | | | | | | |
| 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 | | |

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| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety certificate (FSC) for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available.

REPEAT VIOLATION

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: Employee's personal food is stored on top of tray of pizza dough inside the walk-in cooler. [CA] Employee's personal food shall be stored separate or below food used/served at the facility to prevent cross-contamination.

[COS] Employee relocated the personal food onto the bottom storage shelf in the walk-in cooler.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|------------------------------|-------------------|----------|
| Chicken wings | Prep line insert | 39.00 Fahrenheit | |
| Quat sanitizer | Three compartment sink | 400.00 PPM | |
| Pepperoni | Prep line insert | 39.00 Fahrenheit | |
| Sausage | Prep line insert | 40.00 Fahrenheit | |
| Beef | Prep line insert | 40.00 Fahrenheit | |
| Boneless chicken | Reach-in cooler of prep line | 39.00 Fahrenheit | |
| Hot water | Handwash sink | 100.00 Fahrenheit | |
| Cheese | Prep line insert | 41.00 Fahrenheit | |
| Quat sanitizer | Sanitizer bucket | 400.00 PPM | |
| Pasta | Walk-in cooler | 38.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Cheese | Reach-in cooler of prep line | 39.00 Fahrenheit | |
| Blue cheese dressing | Upright reach-in cooler | 40.00 Fahrenheit | |
| Chicken | Walk-in cooler | 38.00 Fahrenheit | |
| Beef | Walk-in cooler | 39.00 Fahrenheit | |
| Chicken | Drawer cooler | 38.00 Fahrenheit | |
| Chicken | Prep line insert | 40.00 Fahrenheit | |
| Cheese | Walk-in cooler | 41.00 Fahrenheit | |

Overall Comments:

Routine inspection conducted in conjunction with CO0159503

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 **5/18/2026**. 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.

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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: amara guraya
PIC

Signed On: May 04, 2026