

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 FA0268720 - PAPA JOHN'S PIZZA		Site Address 3898 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 10/03/2025
Program PR0399193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name PJ BALI INC	Inspection Time 13:30 - 13:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANA DIAZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/03/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Facility is operating without running water. Palo Alto City is on site fixing the water line.

[CA]: Running hot (at least 100F at hand wash sinks and at least 120F the rest of the sinks) and cold water shall be available at all times.

FACILITY IS ORDERED CLOSED. FACILITY SHALL NOT OPERATE UNTIL HOT AND COLD WATER IS AVAILABLE AN AN APPROVAL FROM THIS DEPARTMENT HAS BEEN OBTAINED.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
wate	3 comp sink	121.00 Fahrenheit	

Overall Comments:

Follow up inspection regarding closure for lack of running hot and cold water.

Running hot and cold water observed.

Facility is approved to re-open.

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 **10/17/2025**. 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: Ana Diaz
Manager
Signed On: October 03, 2025