

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 FA0210153 - DOMINO'S PIZZA		Site Address 576 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 05/27/2025
Program PR0304103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name IQBAL, ALI	Inspection Time 12:30 - 12:45
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By PRINCE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations:

In the preparation area, on the wire rack, an open container of chopped garlic was observed. Per the container's instructions it is to be refrigerated after opening. Per PIC, the garlic was left there over night.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Ensure to follow manufacturer's instructions.

[COS] Garlic was discarded. See VC&D report.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chopped Garlic	Wire Rack	73.00 Fahrenheit	Label instructs to refrigerate after opening.

Overall Comments:

A limited inspection was conducted due to a Major Violation being observed during a complaint investigation.

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 **6/10/2025**. 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

prince

Received By: Prince
 Manager
 Signed On: May 27, 2025