

# 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<br>FA0291059 - DOMINO'S #7982                                    |                                       | Site Address<br>2245 THE ALAMEDA, SANTA CLARA, CA 95050 |                             | Inspection Date<br>04/22/2026    |                                  |
| Program<br>PR0436304 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                       |   | Owner Name<br>SUB FOODS INC |                                  | Inspection Time<br>13:30 - 14:45 |
| Inspected By<br>KATHY VO  | Inspection Type<br>ROUTINE INSPECTION |   | Consent By<br>ASHISH        | FSC Lovejeet Singh<br>01/29/2030 |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>81</b>             |

| 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  |       |       |        |     |     |     |
| K07 Proper hot and cold holding temperatures                                    |    | X     |       | 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     | X      |     |     | S   |
| 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                    | X   |     |
| 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 |     |     |
| 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:** 1) *In the under counter coolers, measured chicken wings, tenders, tater tots, and cheese from 55-67F. Per PIC, items were stocked in the under counter coolers more than 4 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All foods in the under counter cooler were voluntarily condemned and discarded. See VC&D form.*

2) *On the preparation counter, measured pizza sauce at 70F. Per label, pizza sauce has been stored at ambient temperature for more than 4 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Remaining pizza sauce was discarded. Pizza sauce shall be kept under refrigeration.*

**NOTE:** *Per supervisor over the phone, the pizza sauce must be held at ambient temperatures. Facility unable to provide documentation from the California Department of Public Health stating that the pizza sauce is non-PHF (non-perishable) at the time of inspection.*

### Minor Violations

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

**Inspector Observations:** *Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.*

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:** *At the 3-compartment sink, measured the quaternary ammonia sanitizer concentration from the dispenser at 0 ppm. No active warewashing at the time of inspection. [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. [COS] PIC manually filled the sink with quaternary ammonia sanitizer during inspection. Measured the sanitizer concentration at 400 ppm.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the handwash sink in the restroom, measured the maximum water temperature at 69F. [CA] Water shall be supplied from 100-108F at handwash stations as measured from the faucet.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *Measured the ambient temperature of the under counter coolers at 67F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until this unit is repaired.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| <u>Item</u>                                | <u>Location</u>              | <u>Measurement</u> | <u>Comments</u>               |
|--|------------------------------|--------------------|-------------------------------|
| cheese                                     | walk-in cooler               | 38.00 Fahrenheit   |                               |
| chicken wings, tenders, tater tots, cheese | under counter coolers        | 55.00 Fahrenheit   | 55-67F                        |
| sanitizer (quaternary ammonia)             | 3-compartment sink dispenser | 0.00 PPM           | Manually adjusted to 400 ppm. |
| water                                      | handwash sink (restroom)     | 69.00 Fahrenheit   |                               |
| water                                      | janitorial sink              | 120.00 Fahrenheit  |                               |
| water                                      | handwash sink                | 100.00 Fahrenheit  |                               |
| water                                      | 3-compartment sink           | 120.00 Fahrenheit  |                               |
| sausage                                    | preparation unit inserts     | 41.00 Fahrenheit   |                               |
| water                                      | preparation sink             | 120.00 Fahrenheit  |                               |
| pizza sauce                                | preparation counter          | 70.00 Fahrenheit   |                               |

## Overall Comments:

***Facility unable to provide documentation from the California Department of Public Health stating that the pizza sauce is non-PHF (non-perishable) at the time of inspection. Pizza sauce must obtain approval from the California Department of Public Health to be stored at ambient temperature. Supporting documentation shall be available for review on-site.***

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 **5/6/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |




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**Received By:** Ashish Pal  
Manager

**Signed On:** April 22, 2026