

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 FA0230705 - PAPPA GEORGGE PIZZA		Site Address 4658 PEARL AV, SAN JOSE, CA 95136		Inspection Date 09/18/2026		Placard Color & Score GREEN 77		
Program PR0330789 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BUSHRA ALAJJI		Inspection Time 12:00 - 14:50			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By WALLIE ALDABASHI				FSC Aref Aldabashi 01/25/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						
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						N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *No paper towels provided at handwash sink at kitchen cook line.*
[CA] *Handwashing facilities shall be equipped with single-use sanitary towels in dispensers.*
[COS] *Placed roll of paper towels at handwash sink.*

Follow-up By 09/21/2026

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed dead American and German cockroaches below 3 compartment sink and chemical storage shelving. Per owner, no pest control invoice was available.*
[CA] *Clean and sanitize area of dead cockroaches or old droppings.*

Follow-up By 09/21/2026

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed Windex sanitize and unlabeled chlorine-water spray bottle stored with food at kitchen prep table.*
[CA] *Store chemicals separate away from preparation of food storage or food contact surfaces.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed unlabeled chemical spray bottle in prep sink. Per employee, was not able to identify the unlabeled chemical spray bottle.*
[CA] *As soon as chemicals are removed from original packaging, ensure to properly label common name.*

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: *Observed unapproved NSF electrical convection stove top in kitchen facility shelving. Per owner, electrical convection stove top is not being used during operation hours.*
[CA] *Remove unapproved old equipment.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed scoop handle in contact with salt in bucket.*
[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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: *Observed fly swatter hung above pizza baking tray.*
[CA] *Properly store dishes in a clean and sanitary manner.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Plans have not be submitted to plan check and handwash sink not installed. Per PIC new handsink was purchased and will be installed this weekend. [CA] Food facility shall submit plans and specifications for review and shall receive plan approval. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Ground pork	Walk-in cooler	32.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Ambient	Walk-in cooler	32.00 Fahrenheit	
Shredded mozzarella	Cooking prep line	41.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Sliced pepperoni	Cooking prep line	37.00 Fahrenheit	
Chloirine	3 compartment sink	100.00 PPM	
Tomato sauce	Cooking prep line	32.00 Fahrenheit	
Tomato sauce	Reach-in prep line	32.00 Fahrenheit	
Cooked chicken	Reach-in prep line	37.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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 **10/2/2026**. 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:

[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: Aref Aldabashi
Owner

Signed On: September 18, 2026