

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 FA0274040 - PAPA JOHNS		Site Address 1737 BERRYESSA RD B, SAN JOSE, CA 95133		Inspection Date 10/14/2026		Placard Color & Score GREEN 93		
Program PR0414460 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAGPIPER ONE INC		Inspection Time 14:15 - 15:30			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By RAJ				FSC Gursev Singh 10/8/2027

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						
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						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						S
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		X
K42	Garbage & refuse properly disposed; facilities maintained		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0274040 - PAPA JOHNS	Site Address 1737 BERRYESSA RD B, SAN JOSE, CA 95133	Inspection Date 10/14/2026
Program PR0414460 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAGPIPER ONE INC	Inspection Time 14:15 - 15:30
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 handler cards unavailable at time of inspection.

[CA] All employees of the facility who handle food shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be maintained on the premises and made available upon request.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drainage pipe from walk-in extends into the floor sink.

CA] Drain lines must be at least 1" above the floor sink or at a height twice the diameter of the drain in order to prevent possible sewage backflow.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Shared dumpsters left open.

[CA] Refuse containers shall be covered while not in use to prevent ingress and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ranch	Walk-in	40.00 Fahrenheit	
Marinara	Prep surface near cold prep counter	67.00 Fahrenheit	Has variance from state to hold at room temp
Pepperoni	Cold prep counter	39.00 Fahrenheit	
Hot water	Hand wash sink near service	100.00 Fahrenheit	
Sausage	Cold prep counter	37.00 Fahrenheit	
Sliced cheese	Drawer below prep counter	40.00 Fahrenheit	
Shredded mozzarella	Cold prep counter	37.00 Fahrenheit	
Hot water	Hand wash sink in restroom	100.00 Fahrenheit	
Hot water	Hand wash sink near prep line	100.00 Fahrenheit	
Sausage	Walk-in	41.00 Fahrenheit	
Diced tomatoes	Cold prep counter	36.00 Fahrenheit	
Cooked wings	Drawer below prep counter	38.00 Fahrenheit	
Beef	Drawer below prep counter	40.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Ambient	Walk-in	40.00 Fahrenheit	
Diced chicken	Cold prep counter	38.00 Fahrenheit	
Ham	Walk-in	41.00 Fahrenheit	
Ambient	Under counter prep fridge	36.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0274040 - PAPA JOHNS	Site Address 1737 BERRYESSA RD B, SAN JOSE, CA 95133	Inspection Date 10/14/2026
Program PR0414460 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAGPIPER ONE INC	Inspection Time 14:15 - 15:30

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 **10/28/2026**. 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: Raj
Owner
Signed On: October 14, 2026