

# 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

|  |  |  |   |
|--|--|--|---|
| <b>Facility</b><br>FA0285416 - BLAZE PIZZA #1210                                 |  | <b>Site Address</b><br>685 COLEMAN AV 30, SAN JOSE, CA 95110 | <b>Inspection Date</b><br>05/27/2021    |
| <b>Program</b><br>PR0427889 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  | <b>Owner Name</b><br>QUIKSERVE PIZZA INC                     | <b>Inspection Time</b><br>11:30 - 12:00 |
| <b>Inspected By</b><br>MAMAYE KEBEDE   | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>EDWIN                                   |   |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 05/26/2021

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

**This violation found not in compliance on 05/27/2021. See details below.**

#### Minor Violations

N/A

#### Measured Observations

| Item      | Location      | Measurement       | Comments |
|-----------|---------------|-------------------|----------|
| Hot water | Warewash sink | 130.00 Fahrenheit |          |

#### Overall Comments:


**Note: This is a follow-up inspection which was conducted by Obdulia and resulted on closure of the facility. The restaurant was closed yesterday, because there was not consistent flow of hot water on the preparation and warewash facilities. During the time of this inspection, a 130 OF hot water was measured on the preparation and warewash facilities for more than two minutes.**

**The placard's colors is changed from Red to Green, and the facility is open for service**

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 **6/10/2021**. 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: Edwin  
Manager  
Signed On: May 27, 2021