

# 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 FA0300869 - DOMINO'S		Site Address 930 W HAMILTON AV 100, CAMPBELL, CA 95008		Inspection Date 05/02/2025	
Program PR0441574 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PK FOODS INC		Inspection Time 10:55 - 12:15
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By AMRITPAL SINGH	FSC Amritpal Singh 12/11/2029		

Placard Color & Score
<b>GREEN</b>
<b>97</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						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		
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		
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Missing Food Handler Training for employees.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

**Send copies of food handler training for employees to Specialist via email at Princess.Lagana@deh.sccgov.org.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
pepperoni	walk in cooler	40.00 Fahrenheit	
tater tots	walk in cooler	41.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
sausage	prep top cooler	40.00 Fahrenheit	
chicken	undercounter reach in	40.00 Fahrenheit	
chicken wings	drawer cooler 2	38.00 Fahrenheit	
chicken	prep top cooler	40.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
cheese	drawer cooler 1	41.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at front	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	

### Overall Comments:

**Facility uses pizza sauce and keeps pizza sauce in room temperature for 8 hours. Pizza sauce contains tomato paste as one of the ingredients per packaging. No State approval letter or Standard Operating Procedure (SOP) provided to Specialist during inspection.**

**Facility to immediately provide a State approval letter or an SOP regarding pizza sauce to Specialist via email at Princess.Lagana@deh.sccgov.org. Specialist to conduct a follow up inspection to provide guidance after further research.**

**Note:**

**failure to comply may result in enforcement actions including charged follow up inspections and/or office hearing.**

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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 **5/16/2025**. 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.

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**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



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**Received By:** Nadia Benmohamed  
Supervisor

**Signed On:** May 02, 2025