

# 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>FA0256218 - SBARRO OAKRIDGE                                  |  | <b>Site Address</b><br>925 BLOSSOM HILL RD 1653, SAN JOSE, CA 95123 |                                | <b>Inspection Date</b><br>05/11/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                      |
| <b>Program</b><br>PR0374144 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                     | <b>Owner Name</b><br>KURUM LLC |                                      | <b>Inspection Time</b><br>13:00 - 14:20 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>JENNIFER RIOS                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                | <b>Consent By</b><br>OSCAR           |                                         |                                                                                                                                                                |  | <b>FSC</b> Oscar Rojas<br>02/04/2029 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| 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   |     |
| 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                                 |     | 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 |     |     |
| 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<br>FA0256218 - SBARRO OAKRIDGE                                  | Site Address<br>925 BLOSSOM HILL RD 1653, SAN JOSE, CA 95123 | Inspection Date<br>05/11/2026    |
| Program<br>PR0374144 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>KURUM LLC                                      | Inspection Time<br>13:00 - 14:20 |
| 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. Pizzas, stromboli, cut tomatoes out for display/service were not under temperature control and measured within the temperature danger zone. Per PIC, they use time and discard items within 2 to 4 hours. Time logs were not complete.

2. Pizza sauce and toppings in preparation unit measured in the temperature danger zone for more than 2 hours. Per PIC, they checked the temperature at 11am and it was within temperature.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items on display/service will be discarded at 3pm. Provided TPHC template for PIC to complete. Items in preparation unit will be discarded at 3pm.

### Minor Violations

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:** Observed employee stacking sanitized equipment while it was still wet. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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:** Preparation unit is not maintaining PHF at 41F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair or replace preparation unit.

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:** 1. Ice scoop handle in ice machine and ice scoop handle in small ice bin were both in direct contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

2. Handle to flour scoop was observed in direct contact with ice. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                | Location               | Measurement       | Comments |
|---------------------|------------------------|-------------------|----------|
| Chicken parmesan    | Service counter        | 119.00 Fahrenheit |          |
| Macaroni and cheese | Hot holding            | 147.00 Fahrenheit |          |
| Marinara            | Hot holding            | 156.00 Fahrenheit |          |
| Pizza sauce         | Preparation unit       | 51.00 Fahrenheit  |          |
| Hot water           | Three compartment sink | 120.00 Fahrenheit |          |
| Warm water          | Handwash               | 100.00 Fahrenheit |          |
| Sausage stromboli   | Service counter        | 81.00 Fahrenheit  |          |
| Egg wash            | Cold holding insert    | 55.00 Fahrenheit  |          |
| Sausage             | Cold holding insert    | 38.00 Fahrenheit  |          |
| Cut tomatoes        | Preparation unit       | 55.00 Fahrenheit  |          |
| Quaternary ammonia  | Three compartment sink | 300.00 PPM        |          |

### Overall Comments:

TPHC must be provided to district inspector by 5/15/2026 to Jennifer.L.Rios@DEH.sccgov.org

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                              |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------------|----------------------------------|
| Facility<br>FA0256218 - SBARRO OAKRIDGE                                  | Site Address<br>925 BLOSSOM HILL RD 1653, SAN JOSE, CA 95123 | Inspection Date<br>05/11/2026    |
| Program<br>PR0374144 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>KURUM LLC                                      | Inspection Time<br>13:00 - 14:20 |

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 5/25/2026. 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: Oscar Rojas  
Manager

Signed On: May 11, 2026