

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 FA0284252 - MOD SUPERFAST PIZZA		Site Address 1068 E BROKAW RD 70, SAN JOSE, CA 95131		Inspection Date 06/12/2025	
Program PR0426357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MOD SUPERFAST PIZZA (CA		Inspection Time 13:00 - 14:20
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By LEO	FSC LEONARDO VAZQUEZ 5/29/2029		

Placard Color & Score GREEN 90

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						S
K07 Proper hot and cold holding temperatures	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				
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	X	
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	X	
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

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: Measured final rinse temperature of high-temperature dishwasher to be 155F (thermal disk). Dishwasher was run multiple times.

[CA] Repair dishwasher so that it can sanitize dishes at 160F. Until it is repaired, the dishwasher may be used to wash and rinse dishes, but dishes must then be manually sanitized in the 3-compartment sink.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the 3-compartment sink to be 115F.

[CA] Provide hot water (120F) at the 3-compartment sink.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: A method of measuring the final rinse temperature of the high-temperature dishwasher was not available upon request.

[CA] Obtain a method of measuring the final rinse temperature (e.g. thermal stickers or a thermometer capable of maintaining the highest temperature reading).

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: In the front prep area: measured quaternary ammonia in wiping cloth bucket to be approximately 100ppm. Observed wiping cloths were not fully submerged in the sanitizer solution.

[CA] Maintain sanitizer at 200ppm (or per manufacturer directions) if using quaternary ammonia. Ensure wiping cloths are fully submerged in sanitizer solution.

[COS] Sanitizer solution was corrected to 200ppm and cloths were fully submerged in solution.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
QUATERNARY AMMONIA	SANITIZER BUCKET	100.00 PPM	
MILK	FRONT GRAB AND GO REFRIGERATOR	45.00 Fahrenheit	
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	155.00 Fahrenheit	THERMAL DISK
CHICKEN, SAUSAGE, SAUCES	WALK-IN REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	115.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
CHEESE, ROASTED GARLIC, DICED TOMATOES	PREP INSERTS	41.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

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Overall Comments:

Ensure the current Environmental Health Permit is posted in public view.

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 **6/26/2025**. 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.

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: Leonardo Vasquez
Store Manager

Signed On: June 12, 2025