

**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> FA0207270 - DOMINO'S PIZZA #7995		<b>Site Address</b> 1909 TULLY RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 07/23/2020
<b>Program</b> PR0302904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> 5 STAR PIE, INC	<b>Inspection Time</b> 13:45 - 14:20
<b>Inspected By</b> OBDULIA DUQUE-TURCIOS	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> AKIJOA NANDHAN	

<b>Placard Color &amp; Score</b>  <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Pizza ingredients stored on the large cold holding unit are observed uncovered and exposed to dust and other soil residues from overhead contamination (ceiling sheets are removed and open ceiling showing wires, cables, hanging ventilation pipes and dust) and construction dust contamination while handling and preparing food in the preparation area. [CA] All food shall be protected from dirt, VERMIN, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption.**

**Voluntarily discard all food exposed from overhead and construction dust.**

**Follow-up By**  
07/24/2020

K14 - 8 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: All equipment food contact surfaces are observed with dust accumulation due to facility under construction/remodeling while handling and preparing foods. [CA] Clean and sanitize food contact surfaces to prevent cross-contamination from equipment to food.**

**Follow-up By**  
07/24/2020

**Minor Violations**

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

**Inspector Observations: Food safety certificates was not provided to the enforcement officer during the time of the investigation. [CA] Any food facility that prepares potentially hazardous foods (PHFs) must have an employee who has successfully passed an approved and accredited Food Safety Certification Examination. Comply by 09/23/2020.**

**Follow-up By**  
09/23/2020

**Employees food handler cards are not provided to the enforcement officer during the time of the investfgation. [CA] Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire. Comply by 08/06/2020.**

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: Paper-towels and soap dispensers are observed stored on the dry storage shelf near the handwashing facility in the preparation area. [CA] Paper-towels and soap dispenser shall be properly mounted on the wall above the handwashing facility.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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**Inspector Observations: Ceiling is observed without ceiling sheets exposing all dust, pipes and wires above the preparation and dry storage area. [CA] Provide ceiling sheets to prevent dust to contaminate equipment or food, and this could lead to cross-contamination.**

**Floor tiles are missing on the preparation area under the preparation table and on the preparation area entrance near the cashier machine. [CA] Provide floor tiles to ensure proper floor cleaning.**

**Food facility floors are observed with dust and soil accumulations from construction activity. [CA] Food facility shall be maintained clean at all times.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Food facility in under remodeling while food operations. A new large cold holding/undercounter unit was observed stored in the warewashing area waiting to be installed. [CA] When new or used equipment is introduced in the food facility, owner or person in charge shall inform the health department before equipment is introduced or purchased. Contact the plan check office or come to our department as soon as possible. For small remodeling, ensure to take pictures of the equipment and area where equipment will be installed, each equipment specification sheets, menu updated if changes were made.**

Follow-up By  
07/30/2020

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

## Overall Comments:

**Food facility is closed due to unsanitary unsafe conditions, and such facility shall not re-open until correction is made, and upon specific written approval of the enforcement officer. Immediately cease and desist food operation.**

Report emailed to [aliiqbal5@yahoo.com](mailto:aliiqbal5@yahoo.com) and [Gs.07506@gmail.com](mailto:Gs.07506@gmail.com)

## **CLOSURE / PERMIT SUSPENSION NOTICE**

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 **8/6/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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

E-mailed to PIC

Received By:

Signed On: July 23, 2020