### OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0211032 - PIZZA JACK’S #2</td>
<td>849 W SAN CARLOS ST, SAN JOSE, CA 95126</td>
<td>02/05/2020</td>
<td>GREEN N/A</td>
</tr>
</tbody>
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<th>Program</th>
<th>Owner Name</th>
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<tr>
<td>PR0302062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>SINGH, AMRIK &amp; SINGH, KUL</td>
<td>16:00 - 17:25</td>
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<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
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<tr>
<td>FRANK LEONG</td>
<td>FOLLOW-UP INSPECTION</td>
<td>AMRIK JOHAL</td>
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### Comments and Observations

#### Major Violations
N/A

#### Minor Violations
N/A

#### Measured Observations
N/A

#### Overall Comments:

Follow-up inspection for closure due to cockroach infestation in the facility.

**K23M - COCKROACH ACTIVITY**

- Observed 5 staggered cockroaches in the warewash room and on the dough mixer in the warewash room. No live cockroaches observed in the kitchen and food prep areas.
- Operator to seal all cracks and crevices in the warewash room to prevent further harborage of cockroaches.
- Seal cracks and crevices in the following areas:
  - on the edges on the stainless steel paneling behind the cookline, and on the sides of the hood
  - all holes on the wall in the warewash room
  - cracks and crevices around the electrical panel in the warewash room
  - crevices between tiling on the left and right side of the 2 compartment sink
- Clean and sanitize all areas with cockroach activity. Clean and sanitize all food contact surfaces that have undergone pest control treatment.
- Place monitoring traps in the warewash area and the kitchen area to monitor for activity.
- Spoke with pest control technician regarding service provided for facility. Send pest control report to frank.leong@cep.sccgov.org.

- Facility to operate a simplified menu on 2/5/2020 only serving pizza and alcohol. Wash and sanitize all pizza pans in the warewash machine and store in the kitchen area.
- Facility to be reinspected on 2/6/2020 for further live activity. Any observed live activity shall warrant closure of facility.
- Next inspection to be charged at a rate of $219.00 per hour.

When required to determine compliance, a single reinspeetion 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 **2/19/2020**. 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.
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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

Received By: AMRIK JOHAL
Owner

Signed On: February 05, 2020