OFFICIAL INSPECTION REPORT

Owner Name: SINGH, AMRIK & SINGH, KULDIP
Facility Name: PIZZA JACK'S #2
Site Address: 849 W SAN CARLOS ST, SAN JOSE, CA 95126
Program: PR0302062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Facility ID: FA0211032
Inspection Date: 04/12/2018
Inspection Time: 16:00-17:00

Inspected By: OBDULIA DUQUE-TURCIOS
Inspection Type: FOLLOW-UP INSPECTION
Consent to Inspect Granted By: MIKE SINGH

□ Pictures Taken

Major Risk Factors and Interventions Violations:

Cited On: 04/10/2018
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 114037, 114343(a)

Inspector Observations: In the large cold holding unit inserts, Mozzarella cheese internal temperature readings are 50F, and 52F, and ground meat 50F in the preparation area. 8 small individual containers with salsa for chips are stored at ambient temperature and internal temperature readings are 58F, 56F, and 54F in the employee service area/bar area. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures bacteria grow and multiply faster and can contribute to foodborne illness outbreaks. [COS] Person in charge transferred food in a unit providing required temperature 41F or below.

*Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F** [COS]

Corrected on 04/10/2018

Cited On: 04/10/2018
K14M - 8 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s): 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Employee set up the 3-compartment sink in the wrong order for manual warewashing in the bar area [CA] Manual warewashing shall be accomplished by using a 3-compartment sink where the utensils are first precleaned, then washed, rinsed, and sanitized, and air dried. [COS] Enforcement officer educate employee on how to properly wash, rinse, and sanitize utensils and dishes. Dishes and utensils were sanitized.

Ice machine has black mold like residues on the interior ceiling (food contact surfaces) of the equipment in the preparation area. [CA] Ensure to remove all black mold like residues from ice machine interior ceiling. Ice is food, if food comes directly into contact with this residues, cross-contamination can occur.

Corrected on 04/10/2018

Cited On: 02/16/2018
K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5

Inspector Observations: Found multiple live cockroaches in food facility such as dishwashing room walls, ceilings, in shelving unit, on door frame leading to side room, in wooded built shelves and within electrical conduits [CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies

-CLEAN AND SANITIZE ALL SURFACES IN FOOD FACILITY, INCLUDING AREAS NOTED ABOVE. PULL OUT EQUIPMENT TO CLEAN INSIDE AND OUT.

-PROTECT ALL FOOD CONTACT ITEMS (DISHES, CUPS, UTENSILS) AND FOODS.

-ELIMINATE HARBOURAGE AREAS, SUCH AS HOLES IN WALLS, PEELING/BROKEN WALLS, DOOR FRAMES, BEHIND SHELVES.

-HAVE FOGGING/CLEAN OUT PERFORMED BY PROFESSIONAL PEST CONTROL SERVICE.

-AFTER FOGGING, ALLOW PESTICIDE TO SETTLE, THEN CLEAN AND SANITIZE AGAIN

-KILL ANY LIVE COCKROACHES AND SANITIZE AREA

-DO NOT USE RAID OR OTHER HOUSEHOLD PESTICIDE

- AFTER ALL COCKROACHES ARE ELIMINATE, CONTACT THIS DEPARTMENT FOR REINSPECTION

Corrected on 02/22/2018

Minor Risk Factors and Interventions Violations:

N/A

Good Retail Practices Violations:

N/A
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Cited On: 04/10/2018
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 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: Wood bowls, ceramic and plastic bowls are observed to obtain food (salt, sugar, rice, bean, flour, bread croutons) from food containers in the preparation area, and dry storage area. [CA] Provide scoop with handle to obtain dry goods from food containers and ensure to store scoop with its handle above the top of the food within container or equipment that can be closed.

Large cold holding/undercounter unit in the preparation area, ambient temperature reading is 46F during the time of the inspection. [CA] Immediately repair or adjust any refrigeration, cooling, or hot-holding equipment that is not keeping food at the appropriate temperature. Transfer potentially hazardous foods to a holding unit that is able to maintain required temperatures of 41F or below. Comply by 05/10/2018.

Ceramic bowl used to obtain cooked beans from container in the reach-in unit in the preparation area. [CA] Provide scoop with handle or a large spoon to obtain food from container, and ensure to store the utensils in the food, with only the handle extending out of the food and above the top of the container.

One compartment sink from the 3-compartment sink is observed clogged in the bar area. [CA] Unclog the compartment as soon as possible.

Beer undercounter unit bottom shelf is loaded with soiled water, and appears the unit to be leaking in the bar area. [CA] Repair equipment. All equipment shall be in good repair at all times.

Cited On: 04/10/2018
K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s): 114067(j), 114123, 114143(a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282
Inspector Observations: Grilled equipment is observed not in operation and stored in the dining area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Comply by 05/10/2018

Both front and back door are observed open during the time of the inspection. [CA] Front and back doors shall be kept closed at all times to prevent the harborage and entrance of vermin, flying insects, and flies.

Employees personal belongings (keys, and glasses) are stored on the shelf above the preparation table in the preparation area. [CA] Provide lockers or employee personal storage area for employees' personal belongings and ensure the area assigned is away from food, clean equipment, single-use articles, and linens to prevent food contamination.

Performance Based Inspection Questions:
N/A

Measured Observations:
N/A

Overall Comments:

In the follow-up inspection, violations 04. 43, 40, 14M, 35, 13, 7M, 27, 36, 26, 23, and 33 are in compliance.

Violations 39 (thermometer), 01 (food handler cards), 45 (hole on the ceiling), 34 (stopper/plugs for the 3-compartment sink), 38 (gaps between ventilation hood filters), 44 (equipment not in operation), and 36 (CO2 cylinders unchained) still not in compliance.

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 4/26/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Mike Singh
Owner

Signed On: April 12, 2018