

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 FA0214096 - RENE-ROSE ISLAND CUISINE		Site Address 621 CALIENTE DR, SUNNYVALE, CA 94086		Inspection Date 11/21/2024		Placard Color & Score YELLOW 61		
Program PR0300196 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEPOMUCENO, NATALIE M		Inspection Time 14:15 - 16:25			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By ROSARIO NEPONEPOMUCEN				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		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		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		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		
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured PHF's within the 1 door upright refrigerator at 53 F to 55 F (see measured observations). Ambient temperature of the unit measured at 55 F. PIC stated that the cooked pork and beef were cooked that day prior. Raw beef and chicken were placed within the unit less than two hours prior.

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

[COS] Cooked pork and beef voluntarily discarded at the time of inspection. Raw beef and chicken relocated to an alternate refrigerator to be cooled to and held at 41 F or below.

Follow-up By
11/25/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Fried fish, lumpia, noodles and fried pork held at room temperature at the serving line subject to TPHC lack time markings. PIC stated the the items were produced at 11am to 12pm.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items added to a written TPHC log. Observed items discarded after a total holding time of 4 hours.

Follow-up By
11/25/2024

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: Employee washed dishes using soap and water only at the 3 compartment sink.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Wares sanitized using 100 ppm bleach.

Follow-up By
11/25/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed 1 live cockroach by the front steam table.

[CA] The premises of each food facility shall be kept free of vermin. The food facility shall be kept free of vermin. All contaminated surfaces shall be cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages shall be resolved.

[COS] Cockroach eliminated at the time of inspection.

Follow-up By
11/25/2024

If evidence of vermin is observed during the follow-up inspection, further enforcement actions may be forthcoming.

Minor Violations

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

Inspector Observations: Food safety manager certificate is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Measured the ambient air temperature of the 1 door upright refrigerator at 53 F to 55 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
11/25/2024

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: *The front steam table counter extension is made of unsealed wood. The floor surfaces under the steam table are unapproved.*

[CA] *Seal the steam table lower wall with a durable, smooth, nonabsorbent, and easily cleanable surface. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
raw chicken	1 door upright fridge	55.00 Fahrenheit	
rice	steamer	149.00 Fahrenheit	
fried pork	serving line	128.00 Fahrenheit	placed on TPHC
cooked beef	1 door upright fridge	55.00 Fahrenheit	
raw steak	1 door upright fridge	53.00 Fahrenheit	
cooked pork	1 door upright fridge	55.00 Fahrenheit	
chicken	steam table	158.00 Fahrenheit	
cooked sauce	cart	146.00 Fahrenheit	Cooling
cooked pork	2 door display fridge	39.00 Fahrenheit	
noodles	2 door display fridge	39.00 Fahrenheit	
pork	steam table	152.00 Fahrenheit	
soup	1 door upright fridge	55.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on 11/25/2024 .

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability.

Failure to comply may result in enforcement action.

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 **12/5/2024**. 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

Rosario M. Nepomuceno

Received By: Rosario Nepomuceno
pic

Signed On: November 21, 2024