

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 FA0210063 - FONDA COLOMBIANA SNELL INC		Site Address 5585 SNELL AV, SAN JOSE, CA 95123	Inspection Date 01/13/2025
Program PR0302205 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name JUAN M CHARRY RUIZ	Inspection Time 17:40 - 19:15
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By CARLOS, YEIMI (C), ANDREAS (M), JUAN (O) & PAOLA (O)	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured the following PHFs holding between 50F - 63F in 3 door cold top for less than 4 hours: chiconnes, sliced beef, red sausage and black sausage. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Minor: Measured a container of cooked potatoes holding at 46F in 3 door cold top for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured ambient air temperature of 3 door cold top/reach in holding at 46F. [CA] Maintain all cold PHFs held at or below 41F.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
red sausage	3 door cold top	53.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in-cooler.
sliced beef	3 door cold top	39.00 Fahrenheit	different container
chiconnes	3 door cold top	56.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in-cooler.
green onion and tomato sauce	hot holding	184.00 Fahrenheit	
sliced beef	3 door cold top	50.00 Fahrenheit	between 50F - 51F for less than 4 hours. COS-relocate to walk-in-cooler.
meat	walk-in-freezer	8.40 Fahrenheit	
cooked potato	3 door cold top	46.00 Fahrenheit	
black sausage	3 door cold top	63.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in-cooler.
sliced tomato	2 door cold top	49.00 Fahrenheit	diligent prep
chicken empanadas	fryer	169.00 Fahrenheit	reheat
ambient	3 door reach in/cold top	46.00 Fahrenheit	
sauce	3 reach in	40.00 Fahrenheit	under ice
beef empanadas	walk-in	41.00 Fahrenheit	
chicken empanadas	walk-in	41.00 Fahrenheit	
meat	walk-in	39.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0156058.

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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 **1/27/2025**. 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: Juan Ruiz
Owner
Signed On: January 13, 2025