

**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> FA0212479 - ADEL'S LIQUORS		<b>Site Address</b> 3737 E EL CAMINO REAL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 01/19/2024
<b>Program</b> PR0301608 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06		<b>Owner Name</b> NGUYEN, TINA	<b>Inspection Time</b> 09:50 - 10:40
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> TINA NGUYEN	

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

**Major Violations**

Cited On: 01/18/2024  
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5  
**Compliance of this violation has been verified on: 01/19/2024**

**Minor Violations**

Cited On: 01/19/2024  
 K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)  
**Inspector Observations: Repeated violation: A bar of soap is being used for hand washing in the employee restroom. [CA] Soap shall be supplied from a wall mounted dispenser.**

**Follow-up By**  
01/26/2024

Cited On: 01/19/2024  
 K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)  
**Inspector Observations: Repeated violation: The facility has a storage issue with the sales floor and back storage area being crowded. Storage areas are dirty.[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.**

**Follow-up By**  
01/19/2024

**Several foods and food boxes are stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**Bin of damaged, expired, or returned food items is placed on the sales floor.[CA] All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem. Relocate the bin for damaged, expired, or returned items to an approved location.**

Cited On: 01/19/2024  
 K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)  
**Inspector Observations: Repeated violation: Shelving of facility has an accumulation of dirt, grime, and dust.[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean and sanitize the facility's shelving.**

**Follow-up By**  
01/19/2024

Cited On: 01/19/2024  
 K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276  
**Inspector Observations: Repeated violation: The restroom area is very dirty and has stains. [CA] Toilet facilities shall be maintained clean and in good repair.**

**Follow-up By**  
01/19/2024

Cited On: 01/19/2024  
 K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: Repeated violation: The back storage area has personal clothing items layed across on items stored for facility use. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

Follow-up By 01/19/2024
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**The back storage area is cluttered and unorganized. Ceiling storage of the back area is cluttered with personal items and other items that do not pertain the operation of the facility such as washing and drying machine, [CA] Storage room 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.**

Cited On: 01/19/2024

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

**Inspector Observations: Repeated violation: Several holes in the ceiling were observed in the sales floor and back storage area.[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

Follow-up By 01/26/2024
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**The floors of the sales and back storage area have an accumulation of dirt and grime. [CA] Floors of the facility shall be maintained clean and in good repair. Clean the floors.**

### Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial sink	120.00 Fahrenheit	

### Overall Comments:

**Note: 1. This is a follow-up inspection to the routine inspection conducted on 01/19/2024. The facility was closed due to cockroach infestation and excessive rat dropping observed in the front and back in the storage areas. During today's follow-up inspection all the rat droppings are cleared and only a single live cockroach was observed in the facility, which was killed immediately. Suzanne Lew supervising Registered Environmental Health Specialist was consulted and was pleased by the cleaning and pest control intervention carried in the facility. Presto Pest Control, Inc conducted intervention yesterday between 8:35 pm and 9:45 pm.**

**The facility is open for service now. However, some of the minor violations cited yesterday which contribute to the cockroach and rodent infestation need more work. Therefore, another follow-up inspection shall be conducted next Friday at a charge of \$290.00/hour to the owner. Also, the facility must conduct a regular thorough cleaning of the store, hire a pest control company to conduct a regular intervention in the facility, throw, discard, or relocate all the equipment, utensils, clothes, books, and other items piled back in the storage areas immediately. The owners have to take a proactive measures to prevent insect and rodent infestation as well.**

**2. This follow-up inspection is conducted with Emily Yu.**

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 **2/2/2024**. 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



Received By:	Tina Nguyen Owner
Signed On:	January 19, 2024