

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 FA0211650 - BOSTON MARKET #1300		Site Address 2006 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 04/27/2022
Program PR0307347 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BOSTON MARKET CORP	Inspection Time 14:55 - 15:40
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By MAYRA JUAREZ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/25/2022

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

Compliance of this violation has been verified on: 04/27/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted to verify compliance with facility free of vermin (K23) that was out of compliance on 4/25/22 inspection which resulted in closure.

Observations:

K23: Pest services conducted late night on 4/25/22 & 4/26/22 with shockwave fogging and other services. During inspection, observed one dead cockroach under front service line and one dead cockroach under handsink. No live activity or signs of infestation still present.

K44: Operator temporarily patched up missing cove base tile area under front service line where activity was found on 4/25/22 and missing cove base behind hot holding units at front cook line. There are still gaps between cove base and metal frame/wall near soda syrups and near janitorial sink, as well as gap in between cove bases behind bolted safe. Continue to seal ALL areas noted previously (including those with temporary solutions) with a permanent solution to ensure floor and wall finishes are smooth, durable, easily cleanable and non-absorbent.

Facility has correct major violation K23. Continue to work on compliance of K44 and other minor violations noted on previous report. Facility can re-open and operate once surfaces have been cleaned and sanitized once more. Placard changed to green.

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 **5/11/2022**. 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: MAYRA JUAREZ
 GENERAL MANAGER
 Signed On: April 27, 2022