

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 FA0291699 - ARMANDO'S RESTAURANT & BAR | | Site Address 2223 BUSINESS CL 10, SAN JOSE, CA 95128 | | Inspection Date 07/12/2023 | |
| Program PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name VIRGEN, ALMA | | Inspection Time 14:30 - 16:30 |
| Inspected By MAMAYE KEBEDE | Inspection Type ROUTINE INSPECTION | Consent By BLANCA VIRGEN | FSC Blanca Virgen 10/09/2025. | | |

| |
|---|
| Placard Color & Score YELLOW 67 |
|---|

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

| 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | | |
| K30 Food storage: food storage containers identified | X | |
| 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 | X | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | X | |
| K39 Thermometers provided, accurate | X | |
| K40 Wiping cloths: properly used, stored | X | |
| 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 | | |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | | |

OFFICIAL INSPECTION REPORT

| | | |
|--|---|----------------------------------|
| Facility FA0291699 - ARMANDO'S RESTAURANT & BAR | Site Address 2223 BUSINESS CL 10, SAN JOSE, CA 95128 | Inspection Date 07/12/2023 |
| Program PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name VIRGEN, ALMA | Inspection Time 14:30 - 16:30 |
| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There were no paper towel and soap supply on one of the handwash sink located by the preparation area.*

[CA] *Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).*

Follow-up By
07/12/2023

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

Inspector Observations: *Many food products stored in the kitchen area including steam rice and beans were measured at or below 130 OF. Sliced tomato, cheese, and guacamole stored on the preparation fridge were stored above 60 OF.*

[CA] *All potentially hazardous foods like boiled boba beans, garlic in oil; cut melons; raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The rice and beans were cooked an hour ago, according to the chef. He is told to rapid chill them on ice or reheat them to 165 OF and store them on ice bath. He chose cooling. The cold-held food products stored above 60 OF on the single door preparation fridge were all voluntarily condemned and destroyed by the manager (COS).*

Follow-up By
07/12/2023

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employee was observed drinking in an open cup container in the food preparation area.*
[CA] *Employees may only drink or eat in designated areas. If employees have to drink in food preparation area, they must use covered cup container with a straw. Their drinks must also be stored in designated area to prevent possible contamination.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Repeated violation: Some open bag food products were stored in the dry storage area.*
[CA] *Store all open bag food products in properly labeled bulk containers.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.*
[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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: *Ambient air temperature of one of the preparation fridges located back in the kitchen and the drawer fridge were measured above 50 OF.*
[CA] *The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods. The undercounter drawer cabinets fridge and the single door undercounter preparation fridge are impounded. The ID for the drawer fridge is 005 and the impound ID from the preparation fridge is 006. The units may not be removed until released by this department.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

OFFICIAL INSPECTION REPORT

| | | |
|--|---|----------------------------------|
| Facility FA0291699 - ARMANDO'S RESTAURANT & BAR | Site Address 2223 BUSINESS CL 10, SAN JOSE, CA 95128 | Inspection Date 07/12/2023 |
| Program PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name VIRGEN, ALMA | Inspection Time 14:30 - 16:30 |

Inspector Observations: Repeated violation: The ice scoop for the ice machine was stored on unclean surface. [CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

Working utensils were stored on unclean surface.

[CA] All reusable utensils must be stored in clean container/surface in between use.

Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: A tabletop miniature deep fryer was observed under near the range at the cook line. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g., NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Remove the tabletop miniature deep fryer. Contact this divisions Plan Check program for review and approval of equipment prior to installation. Furthermore, all equipment that uses gas/electricity and produces steam, grease, and excessive heat must be stored under the exhaust hood.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Repeated violation: There was no functional thermometer inside of the under counter fridge.

[CA] To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

| Item | Location | Measurement | Comments |
|---------------|------------------------|-------------------|----------|
| Cheese | Preparation fridge | 65.00 Fahrenheit | |
| Beef | Steam table | 160.00 Fahrenheit | |
| Guacamole | Preparation fridge | 69.00 Fahrenheit | |
| Chicken | Steam table | 175.00 Fahrenheit | |
| Refried beans | Steam table | 168.00 Fahrenheit | |
| Shell eggs | Walk-in cooler | 40.00 Fahrenheit | |
| Chicken | Final cook | 169.00 Fahrenheit | |
| Hot water | Three compartment sink | 125.00 Fahrenheit | |

Overall Comments:

Note: 1. Food safety certificate: Blanca Virgen - 10/09/2025.

2. The undercounter drawer cabinets fridge and the single door undercounter preparation fridge are impounded. The ID for the drawer fridge is 005 and the impound ID from the preparation fridge is 006. The units may not be removed until released by this department.

3. This is a joint inspection conducted with Aleli.

OFFICIAL INSPECTION REPORT

| | | |
|---|--|---|
| Facility FA0291699 - ARMANDO'S RESTAURANT & BAR | Site Address 2223 BUSINESS CL 10, SAN JOSE, CA 95128 | Inspection Date 07/12/2023 |
| Program PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name VIRGEN, ALMA | Inspection Time 14:30 - 16:30 |

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 7/26/2023. 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: Alma Virgen
Manager

Signed On: July 12, 2023