

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 FA0208717 - MARTHA'S KITCHEN		Site Address 311 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 10/19/2020	
Program PR0369948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DIOCESE OF SAN JOSE		Inspection Time 08:30 - 09:30
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION		Consent By KEVIN PETERSON	FSC Please check FSC format. Please check FSC format.	

Placard Color & Score
GREEN
94

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				S
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						S
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				S
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		
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208717 - MARTHA'S KITCHEN	Site Address 311 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 10/19/2020
Program PR0369948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DIOCESE OF SAN JOSE	Inspection Time 08:30 - 09:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: *The most updated social distancing protocol form is not posed and/or provided during the time of the inspection. [CA] Provide the most update social distancing protocol, along with the green check mark form.*

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Items in this category were not observed at the time of inspection.

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Cheddar cheese internal temperature readings measured 59F and 60F. Cheese container and cheese packages were observed on the preparation table at ambient temperature in the preparation area. According to the person in charge, cheese was outside during preparation time; however, employee did not returned to finished the task. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures, bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.*

Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F *

[COS] Cook transferred cheese container in the walk-in refrigerator.

NOTE:

Avoid large batches of potentially hazardous food stored at ambient temperature during preparation time. Ensure to educate employees to bring food from the refrigerator, only the food they will be actively handling during preparation time.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water temperature reading measured 108F on the preparation sink in the produce area. [CA] A food preparation sink shall be provided with hot (at least 120F), and cold running water through a mixing valve. Hot water temperatures once it reaches maximum must REMAIN at the required temperature.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0208717 - MARTHA'S KITCHEN	Site Address 311 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 10/19/2020
Program PR0369948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DIOCESE OF SAN JOSE	Inspection Time 08:30 - 09:30

Measured Observations

Item	Location	Measurement	Comments
warm water temperature	handwashing facility	104.00 Fahrenheit	
ambient temperature	walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizing solution	mechanical diswasher	50.00 PPM	
Quaternary ammonium sanitizing solution	3-compartment sink	200.00 PPM	
hot water temperature	3-compartment sink	126.00 Fahrenheit	

Overall Comments:

Report emailed to kevin@marthas-kitchen.org

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 **11/2/2020**. 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

E-mailed to PIC

Received By:

Signed On: October 20, 2020