

**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> FA0275830 - BLUE MONKEY CAFE & RESTAURANT		<b>Site Address</b> 989 STORY RD 8054, SAN JOSE, CA 95122		<b>Inspection Date</b> 04/23/2024	
<b>Program</b> PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BLUE MONKEY CORPORATI		<b>Inspection Time</b> 12:25 - 13:25
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PHUONG	<b>FSC Obtain by</b> 6/23/2024		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>83</b>
---

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						
K03 No discharge from eyes, nose, mouth	X						S
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						
K07 Proper hot and cold holding temperatures		X		X			N
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						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				N
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		
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	X	
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	X	
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 FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/23/2024
Program PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BLUE MONKEY CORPORATION	Inspection Time 12:25 - 13:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Cooked ground pork maintained on the hot holding unit measured at between 110F to 123F. Employee stated that ground pork was prepared and placed on the unit about two hours prior.**

**Container of sliced fancy pork with sticky rice (cha com) maintained stacked on top of the inserts of the food preparation refrigerator measuring at 53F. Employee stated that item is prepared fresh daily and that the item was just prepared.**

**Three colanders of cooked vermicelli and numerous plastic wrapped portions of purple sticky rice maintained inside the one-door hot holding unit to warm bowls measured between 80F to 90F. Employee stated that items were prepared about two hours prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**- For PHF items where hot and/or cold holding temperatures may degrade quality, i.e. vermicelli noodles, consider utilize time as a public health control.**

**- When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Cooked ground pork on the steaming unit was reheated on the stove. Water was added to the steam bath. Sliced fancy pork with sticky rice was relocated into the preparation refrigerator to immediately cool. Sticky rice and cooked vermicelli will be subjected to TPHC and is to be discarded in two hours (maximum time - 4 hours).**

**\* TPHC written procedures were reviewed and provided to manager.**

### Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Bucket of clams and container of oysters maintained inside the walk-in refrigerator lack shellstock tags. Manager stated that the shellfish is from the same company and that the shellstock tags are the same as the current box of shellfish present inside the walk-in.**

**[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**

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

**Inspector Observations: Opened bag of rice maintained on the floor inside the dry storage room.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids. Food shall be stored at least 6 inches above the floor to prevent contamination.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Facility lacks test strips to measure sanitizer concentration.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/23/2024
Program PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BLUE MONKEY CORPORATION	Inspection Time 12:25 - 13:25

**Inspector Observations:** *Observed employee purse stored on top shelf above food preparation area.*

**[CA]** *No person shall store clothing or personal effects (cell phone, car keys, and jackets) in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.*

**Employee's personal food and beverages stored commingled with restaurant food.**

**[CA]** *Provide designated location for employees to store personal food and beverages, separate and away from food served to public.*

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Compliance with shell stock tags, condition, display.

## Measured Observations

Item	Location	Measurement	Comments
Raw marinated beef	Walk-in refrigerator	38.00 Fahrenheit	
Raw pork	Food preparation refrigerator	37.00 Fahrenheit	Across from cook line
Cooked roast duck	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment food preparation sink	122.00 Fahrenheit	
Live clams	Walk-in refrigerator	37.00 Fahrenheit	
Cook beef heart	Walk-in refrigerator	37.00 Fahrenheit	
Live oysters	Walk-in refrigerator	38.00 Fahrenheit	
Cooked calamari	Food preparation refrigerator	37.00 Fahrenheit	Top insert - adjacent to cook line
Warm water	Hand wash sink - kitchen	100.00 Fahrenheit	
Chlorine sanitizer	Three-compartment ware wash sink	100.00 PPM	
Hot water	Three-compartment ware wash sink	125.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	40.00 Fahrenheit	
Cooked pork belly	Walk-in refrigerator	37.00 Fahrenheit	
Sliced pork belly	Food preparation refrigerator	39.00 Fahrenheit	Across from cook line
Cooked shrimp	Food preparation refrigerator	37.00 Fahrenheit	Top insert - adjacent to cook line
Half & Half	Three-door beverage refrigerator	41.00 Fahrenheit	
Tofu	Food preparation refrigerator	39.00 Fahrenheit	Across from cook line
Cooked pork offals	Food preparation refrigerator	40.00 Fahrenheit	Top insert - adjacent to cook line
Parcooked pork meatball	Food preparation refrigerator	41.00 Fahrenheit	Top insert - across from cook line
Yogurt	Preparation refrigerator - bar area	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw shmp	Food preparation refrigerator	37.00 Fahrenheit	Adjacent to cook line
Cooked whole chicken	Walk-in refrigerator	38.00 Fahrenheit	
Fancy pork roll	Display refrigerator - bar area	41.00 Fahrenheit	

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** *Blue Monkey Cafe & Restaurant*

**NEW OWNER:** *Blue Monkey Corporation*

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,679.00 + 25% penalty for operating without a valid health permit will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 05/01/2024 - 04/30/2025 This report serves as a temporary permit. However,*

# OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/23/2024
Program PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BLUE MONKEY CORPORATION	Inspection Time 12:25 - 13:25

***the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.***

***An official permit will be mailed to the address on file and shall be posted in public view upon receipt.***

***\*Structural Review inspection conducted on 04/23/2024***

***\*Permit condition: N/A***

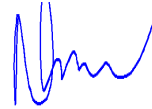
***\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

---

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 **5/7/2024**. 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:** Phuong N.  
Owner

**Signed On:** April 23, 2024