

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 FA0230339 - FRATELLO'S		Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125	Inspection Date 11/03/2020
Program PR0330347 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CAMPORASO, CARMINE	Inspection Time 12:05 - 12:30
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By CARMINE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/22/2020

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

Compliance of this violation has been verified on: 10/23/2020

Cited On: 10/22/2020

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

This violation found not in compliance on 11/03/2020. See details below.

Cited On: 10/22/2020

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 10/23/2020

Cited On: 10/22/2020

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

Compliance of this violation has been verified on: 11/03/2020

Cited On: 10/23/2020

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

Compliance of this violation has been verified on: 11/03/2020

Minor Violations

Cited On: 10/22/2020

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

Compliance of this violation has been verified on: 11/03/2020

Measured Observations

N/A

Overall Comments:

Follow up inspection due to major vermin violation.

Upon follow up:

Dead cockroaches observed:

-1 under handwash sink

-3 under 3-comp sink and upright dishwasher

-about 12 under water heater

No live cockroaches observed in facility at time of inspection. After cleaning and sanitizing areas affected by cockroaches, recommend placing sticky traps to monitor for cockroaches and daily monitoring for signs such as dead cockroaches or spotting by cracks and crevices.

Per operator, he will heat up sauces on stove or oven to 165F prior to placing into warming unit and he shall boil water prior to placing into warming unit to lower warm up time.

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Major violations have been corrected on site. Please continue to monitor for vermin and fix minor violations listed on routine inspection.

This is the second follow and facility shall be charged \$219.00.

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 **11/17/2020**. 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



Received By: No Signature due to COVID19

Signed On: November 03, 2020