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 FA0208022 - LUV CAFE	<u> </u>	Site Address 2444 ALVIN AV	Site Address 2444 ALVIN AV B, SAN JOSE, CA 95121	
Program PR0301815 - FOOD PF	REP / FOOD SVC OP 0-5 EMPLOYEES	RC 1 - FP09	Owner Name NGUYEN, TRAN	Inspection Time 12:35 - 13:20
Inspected By	Inspection Type	Consent By		



Comments and Observations

Major Violations

Cited On: 12/06/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973

(b-f)

Compliance of this violation has been verified on: 12/09/2022

Cited On: 12/06/2022

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

Compliance of this violation has been verified on: 12/09/2022

Cited On: 12/06/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 12/09/2022

Minor Violations

Cited On: 12/09/2022

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only hand washing station in kitchen area lacked paper towels. Napkins were provided in lieu. [CA] Single-use sanitary towels shall be provided in dispensers.

Cited On: 12/09/2022

K14 - 3 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

Inspector Observations: Kitchen employee observed washing utensils with approved steps but in incorrect order. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Two-door upright refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/6/2022.
- Continue to address any violations noted on routine and follow-up reports.
- Facility's program element may be evaluated and upgraded if violations are observed in future inspections.

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 <a href="https://doi.org/10.1081/journal.org/10.1081/jou

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FA0208022 - LUV CAFE	2444 ALVIN AV B, SAN JOSE, CA 95121	12/09/2022
Program	Owner Name	Inspection Time

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: Destinie Main

Signed On: December 09, 2022

Employee