

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 FA0206125 - JACKSON'S DONUTS & SANDWICHES		Site Address 140 S JACKSON AV, SAN JOSE, CA 95116		Inspection Date 11/20/2019	
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BUNTHONN SVAY		Inspection Time 10:00 - 11:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By KIM	FSC Bunthonn Svay 6/11/23	

Placard Color & Score
GREEN
83

RISK FACTORS AND INTERVENTIO	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						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						
K06 Adequate handwash facilities supplied, accessible			X				N
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	
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 PRACTICE	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		
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		
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		X
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

OFFICIAL INSPECTION REPORT

Facility FA0206125 - JACKSON'S DONUTS & SANDWICHES	Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 11/20/2019
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BUNTHONN SVAY	Inspection Time 10:00 - 11:00

Comments and Observations

Major Violations

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

Inspector Observations: Measured a container of milk holding at 54F on the counter near the coffee station. Per operator, PHFs place there less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to 3 door reach in.

Minor Violations

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

Inspector Observations: Found single use paper towel stored outside of mounted dispenser at the front hand wash sink. [CA] Single-use sanitary towels shall be provided in dispensers.

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: 1. Found 3 containers of sugar without lids at the self service coffee station. 2. Found 2 containers of coffee mate without lids at the self service coffee station. [CA] Provide lids for containers to prevent potential contamination.

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: 1.2nd REPEAT VIOLATION: Found garbage bags used to wrap up pastries on the rack in the back prep area. [CA] Use approved food grade bags for the stored of food items. 2. Observed soiled cardboard boxes used to line the floor in the back prep area. [CA] Remove card board box.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Lacking the most recent inspection report on site. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced turkey	2 door cold top	40.00 Fahrenheit	
sliced tomatoes	2 door cold top	41.00 Fahrenheit	
shell eggs	3 door sliding unit	39.00 Fahrenheit	
pooled eggs	2 door cold top/reach in	40.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
hot water	warewash	128.00 Fahrenheit	
warm water	handsink (front & RR)	100.00 Fahrenheit	
pastries	chest freezer	14.00 Fahrenheit	
milk	3 door sliding unit	39.00 Fahrenheit	
sausages	2 door cold top	40.00 Fahrenheit	

Overall Comments:

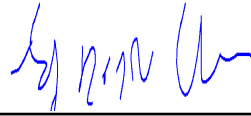
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/4/2019**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206125 - JACKSON'S DONUTS & SANDWICHES	Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 11/20/2019
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BUNTHONN SVAY	Inspection Time 10:00 - 11:00

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: Syroun Chea
Cashier

Signed On: November 20, 2019