

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 FA0273384 - SMOKE EATERS MERCADO LP		Site Address 3175 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 01/21/2021		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 98 </div>		
Program PR0413322 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SMOKE EATERS MERCADO		Inspection Time 11:45 - 12:45			
Inspected By MOJGAN KAZEMI		Inspection Type ROUTINE INSPECTION		Consent By PATRICK BRIOSO				FSC PATRICK BRIOSO 05/23/2023

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						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						S
K07	Proper hot and cold holding temperatures	X						
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						
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	X	
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

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

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: BEEF BRISKET NOTED ON BACK COUNTER. PIC INDICATED IT WAS BEING THAWED BEFORE PROCESSING. [CA] ENSURE PHF ARE PROPERLY THAWED USING APPROVED METHODS. (COOKING PROCESS, MICROWAVE, IN REFRIGERATION OR COOL RUNNING WATER OF SUFFICIENT VELOCITY TO FLUSH LOOSE PARTICLES).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	MECHANICAL WAREWASH MACHINE	50.00 PPM	
CHICKEN WINGS	COOLING RACK	95.00 Fahrenheit	COOKED 30 MINUTES AGO
FRIES	FREEZER	-2.00 Fahrenheit	
HOT WATER	RESTROOMS	100.00 Fahrenheit	
HOT WATER	WAREWASH	120.00 Fahrenheit	
HOT WATER	JANITORIAL	120.00 Fahrenheit	
TOMATOES	PREP	39.00 Fahrenheit	
CHICKEN	REACH IN	39.00 Fahrenheit	
BEEF	DRAWER	39.00 Fahrenheit	
CHEESE	PREP	40.00 Fahrenheit	
SKIRT STEAK	COUNTER	34.00 Fahrenheit	
HOT WATER	BAR HANDWASH	100.00 Fahrenheit	
QUAT AMMONIA	WAREWASH	200.00 PPM	
CHICKEN WINGS	WALK IN	41.00 Fahrenheit	

Overall Comments:

POST SOCIAL DISTANCING PROTOCOL VISITOR INFORMATION GUIDE AND COVID-19 PREPARED CHECK MARK AT FACILITY ENTRANCE.
WWW.COVID19PREPARED.ORG

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SOCIAL DISTANCING PROTOCOL GUIDELINES WERE REVIEWED WITH OPERATOR AT THIS TIME.

THIS OFFICIAL INSPECTION REPORT WAS EMAILED TO A VERIFIED EMAIL PROVIDED BY THE OPERATOR.

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 2/4/2021. 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:	PATRICK BRIOSO PIC
Signed On:	January 21, 2021
Comment:	UNABLE TO OBTAIN SIGNATURE DUE TO COVID-19.