

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 FA0255424 - STRAITS RESTAURANT	Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 06/02/2025
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name STRAITS SANTANA ROW LL	Inspection Time 11:30 - 12:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By DANNY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/29/2025

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

Compliance of this violation has been verified on: 06/02/2025

Cited On: 05/29/2025

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

Compliance of this violation has been verified on: 06/02/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	Steam table	139.00 Fahrenheit	
Shrimp	Food prep unit across wok station	40.00 Fahrenheit	
Salmon	Drawer cooler under grill	41.00 Fahrenheit	
Raw shrimp	Walk-in cooler	39.00 Fahrenheit	
Ambient	Upright reach-in cooler	41.00 Fahrenheit	
Bean sprouts	Food prep unit across wok station	41.00 Fahrenheit	
basil chicken	Ice bath across cook top	40.00 Fahrenheit	
Salmon salad	Upright reach-in cooler	41.00 Fahrenheit	
Raw steak	Walk-in cooler	40.00 Fahrenheit	
Tikka masala sauce	Ice bath across cook top	40.00 Fahrenheit	
Raw bacon	Food prep unit across from grill	41.00 Fahrenheit	
Mussels	Food prep unit across wok station	40.00 Fahrenheit	
Raw steak	Drawer cooler under grill	41.00 Fahrenheit	
Cut tomatoes	Food prep unit across cook top	41.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 5/29/25.

Verified that all major violations are still in compliance.

- All handwash sinks at the kitchen and bar have water, soap, and single-use paper towels available.

- Potentially hazardous foods are measured at proper cold and hot holding temperatures. See measured observations.

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 **6/16/2025**. 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.

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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: Xu Zhang

GM

Signed On: June 02, 2025