

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 FA0205515 - THE FAB		Site Address 110 PASEO DE SAN ANTONIO, SAN JOSE, CA 95111	Inspection Date 08/22/2025
Program PR0305620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FIVE STAR RESTAURANTS L	Inspection Time 16:10 - 16:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ARMANDO - COOK	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/21/2025

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

This violation found not in compliance on 08/22/2025. See details below.

Cited On: 08/22/2025

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

Inspector Observations:

Mexican rice in a rice cooker was measured between 90-100°F. Per cook, they reheated it in the microwave about 2 hours prior.

Follow-up By
08/27/2025

Note: The rice cooker was unplugged at time of the inspection.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Item was placed on TPHC and marked for discard after 4 cumulative hours of removal from reheating.

Cited On: 08/21/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 08/22/2025. See details below.

Cited On: 08/22/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Repeat Violation: One small fly was found inside a bottle of alcohol.

Follow-up By
08/27/2025

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Items was discarded. See VC&D report.

Cited On: 08/21/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

This violation found not in compliance on 08/22/2025. See details below.

Minor Violations

Cited On: 08/22/2025

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

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Inspector Observations:

White fish was found thawing under refrigeration in a reduced oxygen packaging with a warning on it to remove fully from its package and thaw under refrigeration.

[CA] Follow manufacturer's instructions to that food.

[COS] Items were still solid, staff removed from packaging and returned them to the walk in cooler.

Cited On: 08/21/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 08/22/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Pico de gallo	ice bath on the prep cooler	38.00 Fahrenheit	
Potatoes	table	130.00 Fahrenheit	TPHC
rice	rice cooker	90.00 Fahrenheit	
White fish	walk in cooler	30.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection to verify compliance with major violations.

Observations:

K07: Mexican rice in a rice cooker was measured between 90-100°F.

K13: One small fly was found inside a bottle of alcohol.

K26: White fish was found thawing under refrigeration in a reduced oxygen packaging with a warning on it to remove the product fully from its package and thaw under refrigeration.

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 **9/5/2025**. 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.

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: Martin Tapia
Owner
Signed On: August 22, 2025