

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 FA0288664 - SHOWPLACE ICON MAIN KITCHEN | | Site Address 2575 CALIFORNIA ST 601, MOUNTAIN VIEW, CA 94 | | Inspection Date 06/18/2024 | |
| Program PR0432902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name KERASOTES SHOWPLACE T | | Inspection Time 13:35 - 14:45 |
| Inspected By DENNIS LY | Inspection Type ROUTINE INSPECTION | Consent By JESUS MENDEZ | FSC Jesus Mendez 08/20/25 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 93 |

| RISK FACTORS AND INTERVENTIONS | | IN | OUT | | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|----|-------|-------|--------|-----|-----|-----|
| | | | Major | Minor | | | | |
| K01 | Demonstration of knowledge; food safety certification | X | | | | | | S |
| K02 | Communicable disease; reporting/restriction/exclusion | X | | | | | | |
| 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 | | | | | | S |
| K06 | Adequate handwash facilities supplied, accessible | | | X | X | | | |
| 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 | | | | | | N |
| 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 | X | |
| 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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| Program PR0432902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name KERASOTES SHOWPLACE THEATRES LLC | Inspection Time 13:35 - 14:45 |
| K48 Plan review | | |
| K49 Permits available | | |
| K58 Placard properly displayed/posted | | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1) Lack of single-use paper towels at the handwash sink located nearest the office. [CA] Handwash sinks shall be able to provide water, soap, and single-use paper towels for employees to properly wash their hands as require.

[COS] Employee refilled the paper towel dispenser.

Another handwash station with paper towels was available within several feet.

2) Handwash sink located next to the pizza oven was partially obstructed with equipment stored in the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to easily wash hands when required.

[COS] Equipment was removed from the basin of the sink.

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

Inspector Observations: Observed packages of salmon thawing inside the walk-in cooler while stored in reduced oxygen packaging. Label on packaging states "open before thawing". [CA] Frozen fish shall be removed from reduced oxygen packaging prior to thawing.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure applicable sanitizing method for the high temperature dishwasher.[CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|------------------|--|--------------------|--|
| Raw beef patty | Drawer cooler under cook line | 34.00 Fahrenheit | |
| Salmon | Drawer cooler under cook line | 37.00 Fahrenheit | |
| Raw chicken | Walk-in cooler | 52.00 Fahrenheit | Per employee, prepped within the last hour |
| Sanitizing rinse | High temperature dishwasher | 162.00 Fahrenheit | |
| Cheese | Food prep insert by pizza oven | 41.00 Fahrenheit | |
| Chicken wings | Drawer cooler across from cook line | 41.00 Fahrenheit | |
| Lamb | Drawer cooler across from cook line | 39.00 Fahrenheit | |
| Diced chicken | Hot holding insert across from cook line | 150.00 Fahrenheit | |
| Pepperoni | Food prep insert by pizza oven | 41.00 Fahrenheit | |
| Diced tomatoes | Food prep insert by pizza oven | 40.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Cooked onions | Hot holding insert across from cook line | 140.00 Fahrenheit | |
| Tuna | Drawer cooler across from cook line | 39.00 Fahrenheit | |
| Diced chicken | Walk-in cooler | 40.00 Fahrenheit | |
| Hot water | Handwash sink | 100.00 Fahrenheit | |
| Tuna | Walk-in cooler | 40.00 Fahrenheit | |
| Quat sanitizer | Dispenser at three compartment sink | 200.00 PPM | |
| Salmon | Walk-in cooler | 34.00 Fahrenheit | |
| Quat sanitizer | Sanitizer bucket | 200.00 PPM | |

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 **7/2/2024**. 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: Jesus
Manager

Signed On: June 18, 2024